

- Have you been looking for the perfect moist and fluffy vanilla cupcake forever and not been able to find it? This is the cupcake recipe for you. I've made them countless times. They're always a hit. It's a well loved recipe and they're pretty simple to make. Hi, I'm Lindsay from Life, Love and Sugar and today we're making moist vanilla cupcakes. So the first thing you wanna do is combine your dry ingredients. We've got our all-purpose flour, baking powder and some salt. So whisk all these together and then set them aside while we work on our other ingredients. For our mixer bowl, we're gonna wanna add our butter, sugar then we're gonna add some oil. The oil is really nice in combination with the butter because the butter adds a really nice flavor although oil adds some extra moisture and then some vanilla extract. We'll pop this on our mixer and cream everything together for three to four minutes. All right, I'll scrape down the sides real quick and make sure everything's getting well incorporated. So you want to see your butter and sugar have this nice light and fluffy texture and then you also wanna see it actually lighten in color. So you can see here it's a little bit darker than this which is lighter. So we've got this different kind of texture and color and this is what you're really looking for when it's fully creamed. The next thing we're gonna add is our eggs. There are two eggs. We're gonna add them one at a time. Once that's looking pretty well combined, we'll add our second egg. Again with the scraping. I'm a big fan of scraping down the sides just to make sure things are getting well incorporated and you don't have a lot of chunks anywhere. All right, so things are looking really well combined so now we're gonna add our milk and our dry ingredients. So the dry ingredients are added in two parts and in between the two parts we add the milk. So we'll start with about half of the dry ingredients. Once that's pretty well incorporated, we'll add our milk. Continue mixing. Finally, the last of our dry ingredients. All right, so once all the dry ingredients are incorporated, you wanna go ahead and stop mixing. You don't wanna overmix your batter. I've already got cupcake liners in here. We're just gonna wanna fill them about 3/4 full. So now you're gonna wanna pop these into the oven and bake them for about 15 to 18 minutes depending on your oven. So once your cupcakes have baked and cooled and you're ready to frost them, you can go ahead and make your buttercream. Just a vanilla buttercream that we're making. We're gonna start with adding our butter to our mixer. We'll go ahead and mix that up until it's nice and smooth. So next, we'll go ahead and add about half of our powdered sugar. It is a decent amount of powdered sugar but keep in mind that it adds volume and stability to our frosting so if you were to reduce it, you would have less frosting and it might be a little bit harder to get a nice piping tip out of it. So now we'll go ahead and add our vanilla extract and we'll go ahead and add some of our cream. I'm gonna start with about a tablespoon and then we can add more at the end. All right, so now we will add the rest of our powdered sugar. All right, so things are looking nice and creamy. You can always add more cream if you need to. I'll give this one final stir with my spatula and then we'll add it to a piping bag. I'm using

the Ateco 847 piping tip. It's a nice closed star tip that's quite large. So now you'll wanna pipe a nice swirl onto your cupcakes. I like to add the sprinkles as quickly as I can because this is a crusting buttercream so it'll actually kinda firm up a little and if you wait too long, the sprinkles won't stick. So you wanna add those pretty quickly. All right, so now we have our beautifully decorated cupcakes ready for serving. These are such a wonderful, moist, fluffy cupcake. They're easy to make and I just know they're gonna be a hit for you and you'll wanna make 'em over and over again. For the full recipe, head over to lifeloveandsugar.com.