

- RECIPE


## Perfect Moist and Fluffy Vanilla Cupcakes

Author: Lindsay Conchar Prep Time: 1 hour
Cook Time: 20 minutes Total Time: 1 hour 20 minutes
Yield: 12-14 Cupcakes Category: Dessert Method: Oven
Cuisine: American

## Description

These vanilla cupcakes are the perfect soft and fluffy vanilla cupcake! I have done a lot of testing and am proud to say that I finally have my favorite version to share with you!

## Ingredients

## CUPCAKES

$12 / 3$ cups ( 217 g ) all purpose flour
1 cup (207g) sugar
1/4 tsp baking soda
1 tsp baking powder
$1 / 4$ tsp salt
$3 / 4$ cup $(168 \mathrm{~g})$ unsalted butter, melted
3 large egg whites
3 tsp vanilla extract
$1 / 2$ cup ( 115 g ) sour cream
$1 / 2$ cup ( 120 ml ) milk

## FROSTING

1 cup (115g) unsalted butter, room temperature
4 cups ( 460 g ) powdered sugar
$2-3$ tbsp ( $30-45 \mathrm{ml}$ ) water or heavy cream
1 tsp vanilla extract

## Instructions

## CUPCAKES

1 Preheat oven to $350^{\circ} \mathrm{F}\left(176^{\circ} \mathrm{C}\right)$ and prepare a cupcake pan with cupcake liners.
2 Combine the flour, sugar, baking soda, baking powder and salt in a large mixing bowl.
3 Add butter, egg whites, vanilla, sour cream and milk and mix on medium speed just until well combined and smooth. Do not over mix.
4 Fill the cupcake liners a little more than half way and bake for 18-20 minutes or until a toothpick inserted in the center comes out clean.
5 Remove cupcakes from the oven and place on a cooling rack to cool.

## FROSTING

1 Add the butter to a large mixer bowl and beat until smooth.
2 Carefully pour in about half of the powdered sugar and mix until smooth and well combined.
3 Add the vanilla extract and 1-2 tablespoons of the water or milk and the salt to the frosting and mix until well combined.
4 Add the remaining powdered sugar and mix until smooth. Add additional milk or water as needed to get the right consistency.
5 Pipe the frosting onto the cupcakes. I used Ateco tip 844.
6 Cupcakes are best when stored well covered for 2-3 days.

Notes
See my newest Vanilla Cupcake Recipe.

## Nutrition

Serving Size: 1 Cupcake Calories: 459 Sugar: 42.9 g Sodium: 176 mg Fat: 25.1 g
Carbohydrates: 56.2 g Protein: 3.4 g Cholesterol: 46.6 mg

Find it online: https://www.lifeloveandsugar.com/perfect-moist-fluffy-vanilla-cupcakes/

