

- If you're on the hunt for the perfect vanilla cupcake, you have finally found it. These cupcakes are super easy to make and they stay moist for days. I make this recipe either as cupcakes or a cake for my kids' birthdays every year, and I am always asked for the recipe. I know you're gonna love it. Hi, I'm Lindsay from "Life, Love and Sugar," and today we are making moist vanilla cupcakes. All right, so we'll start by mixing together our dry ingredients. We've got all-purpose flour, sugar... Baking powder, and salt. And we'll just mix these together real quick. All right, we'll set this aside and do our wet ingredients. So we've got milk... vegetable oil, vanilla extract, and our eggs. I will mix all of this together. All right, now we're gonna add our dry ingredients to our wet ingredients. Now, you don't wanna overmix this, but you do wanna get it all nice and combined so you don't really have any more lumps. And then we're gonna add some water, it's just room temperature water... And that is gonna thin this out pretty good, it's gonna be a very thin batter, but that's normal and it's okay. All right, that's all there is to it to make our cupcake batter, super easy. Now we're gonna add it to our cupcake pan. So I like to use a food scale to weigh out each cupcake as I'm measuring them. Then I know that they're all the same amount and they're all gonna bake evenly in the oven, and you're not gonna have some that are done before others, and then they dry out. So I'm gonna go ahead and weigh these. So this does make about 24 cupcakes, so I'll go ahead and pop these in the oven while we measure out the next batch. All right, so after you've baked your cupcakes, you can take them out, set them on a cooling rack to cool, and while they're cooling, we can get started on the buttercream. I'm just gonna make a simple vanilla buttercream, but you could top these cupcakes with any flavor you want. First, we're gonna add our butter, and we'll pop this on the mixer. So we'll mix this together until it's all smooth and creamy. Right, so now we'll add about half of our powdered sugar, and we'll mix this together until it's all smooth and creamy as well. All right, so we'll go ahead and add our vanilla extract, and a tablespoon of heavy cream. And we'll mix this all together too. We'll go ahead and add the rest of the powdered sugar... And we'll stir all this together until it's nice and smooth. All right, so at this point, your buttercream is probably pretty thick, so I'm gonna add another tablespoon of cream, and you can add another one if you want to. It just depends on the consistency you want. I like mine to be a little stiffer so it holds shape when I pipe it. So I like to kind of tap my buttercream a little bit and see how much sticks to my finger to give me an idea of how thick it is. It's sticking pretty well, so it's probably pretty good. I might add just a touch more cream though. All right, so our buttercream is ready to go. Now we can grab our piping bag and our piping tip. I'm using the Ateco 847. All right, I'm gonna go ahead and top them with some sprinkles. And there you have it, your final vanilla cupcakes. So easy to make, but also so perfect. I know you're gonna love them. For the full recipe, head over to lifeloveandsugar.com.