



## PERFECTLY SOFT VANILLA CUPCAKES



### Perfectly Soft Vanilla Cupcakes

These cupcakes are everything a vanilla cupcake should be—soft, fluffy, and full of buttery vanilla flavor. Plus, they mix up in one bowl. No fuss, just perfect cupcakes every time.

#### Ingredients:

- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon butter flavoring
- ½ teaspoon salt
- 1 cup granulated sugar (200g)
- 1 ½ cups all-purpose flour (190g)
- ¼ cup cornstarch (32g)
- ¾ cup buttermilk (180ml)
- ½ cup oil (120ml)
- 1 teaspoon baking soda
- ¾ teaspoon baking powder

#### Instructions:

1. Whisk it up!  
Preheat oven to 350°F (175°C) and line a cupcake pan with liners. In a large bowl, whisk together eggs, vanilla, butter flavoring, salt, and sugar until smooth and slightly thickened.
2. Add the magic.  
Pour in the buttermilk and oil and mix until combined.
3. Dry ingredients, activate!  
In a separate bowl, whisk together the flour, cornstarch, baking soda, and baking powder. Add it to the wet ingredients and stir until just combined.
4. Fill & bake.  
Divide batter evenly into 12 cupcake liners, filling each about ¾ full. Bake for 15-18 minutes, or until the tops spring back when lightly touched.
5. Cool & frost!  
Let cupcakes cool completely before frosting. Or, you know...eat one warm because life is short.

These cupcakes are light, moist, and dangerously good. Frost them with your favorite buttercream, and prepare for compliments!

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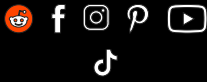


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