

Certainly! Here's a recipe for moist vanilla cupcakes that should yield about a dozen. These cupcakes are light, fluffy, and perfect for any occasion.

Ingredients:

- 1 1/4 cups all-purpose flour
- 1 1/4 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 2 large eggs, at room temperature
- 3/4 cup granulated sugar
- 1 1/2 tsp pure vanilla extract
- 1/2 cup oil (vegetable or canola oil)
- 1/2 cup buttermilk, at room temperature (or you can use 1/2 cup milk mixed with 1.5 tsp vinegar, let it sit for 10 minutes)

Instructions:

1. **Preheat Oven and Prepare Pan:** Preheat your oven to 350°F (175°C). Line a 12-cup muffin pan with cupcake liners.
2. **Dry Ingredients:** In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.
3. **Mix Wet Ingredients:** In a large bowl, beat the eggs and granulated sugar together until light and creamy, about 2-3 minutes. Add the vanilla extract and oil, continuing to beat until well combined.
4. **Combine:** Add half of the dry ingredients to the wet ingredients, mixing until just combined. Pour in the buttermilk and mix until just incorporated. Add the remaining dry ingredients, mixing until smooth and well combined, but be careful not to overmix.
5. **Fill Cupcake Liners:** Divide the batter evenly among the 12 cupcake liners, filling each about 2/3 full.
6. **Bake:** Bake for 12-15 minutes, or until a toothpick inserted into the center of a cupcake comes out clean or with a few crumbs attached. The tops should be slightly golden and spring back when touched.
7. **Cool:** Allow the cupcakes to cool in the pan for a couple of minutes, then transfer them to a wire rack to cool completely before frosting.

Frosting (Optional):

For a simple vanilla frosting, you'll need:

- 1/2 cup (1 stick) unsalted butter, softened

- 1 1/2 to 2 cups powdered sugar, sifted
- 2 tsp pure vanilla extract
- 1-2 Tbsp milk or heavy cream

****Instructions:****

1. Beat the butter until creamy, about 2 minutes.
2. Gradually add the powdered sugar, 1/2 cup at a time, beating on low until combined, then on high until fluffy.
3. Mix in the vanilla extract and 1 Tbsp of milk or heavy cream. Beat on high for another minute. If the frosting is too thick, add a little more milk or cream, one teaspoon at a time, until you reach the desired consistency.
4. Frost the cooled cupcakes as desired.

Enjoy your moist vanilla cupcakes!