



Magnolia Bakery Vanilla Cupcakes

<http://www.marthastewart.com/255818/magnolia-bakery-vanilla-cupcakes>

Rated(1)

Yield

Makes about 2 dozen

Ingredients

1 1/2 cups self-rising flour
1 1/4 cups all-purpose flour
1 cup (2 sticks) unsalted butter, softened
2 cups sugar
4 large eggs, at room temperature
1 cup milk
1 teaspoon pure vanilla extract
Magnolia Bakery Vanilla Buttercream (<http://www.marthastewart.com/255817/magnolia-bakery-vanilla-buttercream>)

Directions

1. Preheat oven to 350 degrees. Line two 12-cup muffin tins with paper liners; set aside. In a small bowl, combine flours; set aside. In the bowl of an electric mixer fitted with the paddle attachment, cream butter until smooth and creamy. Gradually add sugar, beating until fluffy, about 3 minutes. Add eggs, one at a time, beating well after each addition. Add dry ingredients in 3 parts, alternating with the milk and vanilla, and scraping down sides of bowl in between each addition; beat until ingredients are incorporated but do not overbeat.
2. Divide batter evenly among liners, filling about three-quarters full. Bake, rotating pan halfway through, until a cake tester inserted in the center comes out clean, 20 to 25 minutes.
3. Transfer to a wire rack to cool in tins for 15 minutes. Remove cupcakes from tins, and cool completely on rack. Once cupcakes have cooled, use a small offset spatula to frost tops of each cupcake. Serve at room temperature.

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