

CUP CAKES

2 cups flour	1 teaspoon vanilla
2 teaspoons baking powder	1/2 cup margarine
1/2 teaspoon salt	1 cup sugar
	1/2 cup plus 1 tablespoon milk
2 eggs	

Set oven to 375°

Sift the flour, baking powder and salt onto a piece of waxed paper.

Cream the butter until it is light and smooth. Beat in the sugar a little at a time. Beat until it is as light as whipped cream. Add the eggs and vanilla and beat well.

Stir in about 1/2 cup of the flour mixture, then half the milk and blend well. Then add another 1/2 cup flour, and the rest of the milk and then all of the flour. Beat just well enough to blend well.

Spoon into muffin tins that have papers in them. Fill 2/3 full.

Bake about 25 minutes or less.

To tell when the cake is done: stick a wire cake tester or thin toothpick in the center of the cake; it will come out clean when the cake is done. Another sign that the cake is done: it will have shrunk slightly from the sides of the pan, and will be dry on top and slightly springy when you touch it lightly with a finger.

When the cup cakes are baked, place on a wire rack to cool. When the cup cakes are completely cool, ice them.

Elementary School,
Summer School
cooking class