



Homemade Cupcake Recipe

Treat mom to a Mother's Day tea party with this fun homemade cupcake recipe. Make your cupcakes as simple or as decadent as you wish!

Total Time: 25 minutes Makes: 24 cupcakes

Ingredients

For the cupcakes:

2 ½ cups flour
2 ½ teaspoons baking powder
½ teaspoon salt
½ cup butter at room temperature
1 ½ cups granulated sugar
2 eggs at room temperature
2 teaspoons vanilla extract
1 ¼ cups milk at room temperature

For the buttercream icing:

2 sticks (8 ounces) unsalted butter, at room temperature
4 cups confectioners' sugar (1-pound box)
Pinch fine salt
2 teaspoons vanilla extract
1 to 2 tablespoons milk
Food coloring of your choice

Directions

1. Preheat the oven to 325°F (make sure you have an adult present!) and line two 12-cup cupcake tins with cupcake paper liners. If you don't have paper liners, you can use parchment paper or non-stick cooking spray.
2. Whisk together flour, baking powder and salt in a medium-sized bowl and set aside.



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3. Using an electric mixer, beat the butter and sugar on high speed until light and fluffy (3-5 minutes). With the mixer still running, add the eggs, one at a time, and beat until combined.
4. In a separate bowl, add the vanilla to the milk.
5. With the beater on low, add the flour and vanilla milk alternatively, one third of each at a time, scraping the bowl between additions. Make sure the mixture is fully combined and there are no lumps.
6. Your mixture is ready. Spoon two thirds mixture into each of the paper holders and bake in the oven for 16-18 minutes, until cooked and golden brown.
7. Not sure if they are cooked? Stick a knife in the middle and if it comes out clean, they are ready to serve.
8. While the cupcakes are baking, using an electric mixer, mix the butter, confectioners' sugar and salt in a bowl. You can also use a stand mixer fitted with a paddle attachment. Mix on low speed until mostly combined.
9. Increase the speed of your mixer to medium -high and add the vanilla extract. Mix until smooth.
10. Add the food coloring and the milk while mixing on a low speed. You can add as much or as little milk as you wish based on how thick you want the icing to be. The mixture should be a spreadable paste; if it is too dry, add some more milk, if too wet add more confectioners' sugar.
11. Once your cupcakes have baked and cooled, ice your cupcakes generously and decorate with sprinkles, candy or chocolate pieces.
12. Serve with a cup of tea and enjoy!

Fun Tips:

If you'd prefer to make a more savory cupcake, omit the vanilla essence and add finely grated zest of an orange, and replace $\frac{1}{2}$ a cup of the milk with freshly squeezed orange juice.

Or, if mom is more of a chocolate fan, omit the vanilla essence and add $\frac{1}{4}$ cup of sifted cocoa.

