



ASHLEY'S
PURPLE
APRON

VANILLA CUPCAKES

- 325 G Flour
- 414 G Sugar
- 3 TSP Baking Powder
- 1 TSP Salt
- 1 1/2 Cups Milk
- 1/2 Cup Vegetable Oil
- 1 TBSP Vanilla Extract
- 2 Eggs

- 1** Preheat oven to 375 F and prepare your cupcake pans with liners of your choice.
- 2** Combine flour, sugar, baking powder, and salt in a large bowl or the bowl of a stand mixer
- 3** Combine milk, vegetable oil, vanilla extract, and eggs in a medium bowl.
- 4** Turn on mixer and mix dry ingredients for about a minute (this cuts out the sifting)
- 5** With the mixer still on low, slowly pour in the dry ingredients and let it mix until combined. Stop the mixer and scrape the sides and bottom of the bowl, then mix a bit longer if necessary.
- 6** Once the batter is combined, scoop into lined cupcake pans using a number 16 scoop. Fill the liners 2/3 to 3/4 full.
- 7** Bake for 18 minutes or until the top of the cupcake springs back when lightly pressed with your finger.
- 8** Let cupcakes cool on a wire rack and top with frosting of your choice.

Notes:

Makes about 30 regular sized cupcakes.