

Perfect Moist Fluffy Vanilla Cupcakes Recipe

Yield: 12-14 cupcakes

Cupcake Ingredients

- 1 2/3 cups (240g) all purpose flour
- 1 cup (200g) sugar
- 1/4 tsp baking soda
- 1 tsp baking powder
- 3/4 cup salted butter (170g), room temperature
- 3 egg whites
- 3 tsp vanilla extract
- 1/2 cup (120ml) sour cream
- 1/2 cup (120ml) milk

Icing Ingredients

- 1/2 cup (115g) butter
- 1/2 cup (95g) shortening
- 4 cups (480g) powdered sugar
- 2-3 tbsp (30-45ml) water or cream
- 1 tsp vanilla extract
- Optional: Multi-colored sprinkles

Cupcake Instructions

1. Preheat oven to 350 degrees.
2. Whisk together flour, sugar, baking soda and baking powder in a large mixing bowl.
3. Add butter, egg whites, vanilla, sour cream and milk and mix on medium speed just until smooth. Do not over mix.
4. Fill cupcake liners a little more than half way.
5. Bake 18-20 minutes.
6. Allow to cool for 1-2 minutes, then remove to cooling rack to finish cooling.

Icing Instructions

1. Combine butter and shortening and mix until smooth.
2. Add 2 cups of powdered sugar and mix until smooth.
3. Add vanilla extract and 1-2 tbsp of water or cream and mix until smooth.
4. Add remaining powdered sugar and mix until smooth.
5. Add a little more water or cream until desired consistency is reached.
6. Top cupcakes with icing. Optional: Top with multi-colored sprinkles

Note: You may notice little bits of butter in the batter, but that's ok. They will melt into the cupcake as they bake. **Source:** <http://cupcakecircle.com/perfect-moist-fluffy-vanilla-cupcakes/>

