

Very Vanilla Bean ButterCream Cupcakes Recipe

Servings: 18-20 cupcakes

Cupcake Ingredients:

- 2 1/4 cups cake flour or all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon kosher salt
- 1 1/4 cups whole milk (room temp)
- 4 large egg whites (room temp)
- 1 stick (8 tablespoons) unsalted butter (room temp)
- 1 1/2 cups sugar
- 1 vanilla bean (scraped seeds)
- 2 teaspoons pure vanilla extract

Buttercream Frosting Ingredients:

- 3 sticks softened, unsalted butter
- 1 vanilla bean (scraped seeds)
- 2 teaspoons clear vanilla extract
- 1 1/2 pounds (24 ounces) sifted confectioners' sugar
- 4-6 tablespoons heavy cream or milk
- Optional: multi-colored sprinkles

Cupcake Directions:

1. Pre-heat oven to 350°F. Line cupcake pan with paper liners.
2. In a separate bowl, sift together the flour, baking powder and salt.
3. In another bowl, whisk together the milk and egg whites.
4. Beat the butter, sugar and vanilla bean seeds at medium speed until light & fluffy (approx. 3 minutes). Add in the vanilla extract.
5. Add 1/2 of milk-egg mixture, beat well. Gradually add flour mixture and milk-egg mixture, alternating until well blended. On medium speed mix for approx. 2 minutes or batter until smooth.
6. Divide batter evenly among cupcake liners about 2/3 full.
7. Bake for 18-24 minutes, or until a toothpick inserted into the centers come out clean. Cool on wire rack.

Buttercream Frosting Directions:

1. Cream butter and scraped vanilla seeds until fluffy. With the mixer on low speed, slowly add in confectioners' sugar, and continue beating until well blended.
2. Add in vanilla & 3 tablespoons heavy cream or milk. Blend on low speed until moistened.
3. Add an additional 1 to 3 tablespoons of heavy cream or milk until you reach the desired consistency. Beat at high speed until frosting is smooth and fluffy.

Source: CupcakeCircle.com

<http://cupcakecircle.com/very-vanilla-bean-buttercream-cupcakes/>