



## **Vanilla Cupcakes**

From Magnolia's, New York City  
Makes 24

### Cupcakes:

2 sticks unsalted butter, room temperature  
2 cups sugar  
4 eggs  
1 ½ cup self rising flour  
1 ¼ cup all purpose flour  
1 cup milk  
1 teaspoon vanilla

1. Preheat oven to 350 degrees.
2. Line two 12-cup muffin tins with paper liners.
3. Cream butter until smooth. Add sugar and beat until fluffy. Beat in eggs.
4. Combine flours. Add to butter/sugar mixture in 4 parts, alternating with milk + vanilla.
5. Spoon batter into tins; bake about 20 minutes or until tester/toothpick comes out clean.
6. Remove cupcakes from pan and cool on rack.

### Vanilla Icing:

2 sticks unsalted butter, room temperature  
½ cup milk  
2 teaspoons vanilla  
8 cups confectionery sugar, split

1. Beat butter, milk, vanilla, and 4 cups of sugar in a bowl until smooth.
2. Gradually add remaining sugar one cup at a time until thick.
3. Add food coloring if desired.
4. Once cupcakes are completely cooled, ice cupcakes with a knife or by piping.