

# Perfect Vanilla Cupcakes

Oven Temp: 350°F

Time: 22 min.

Yield: 12 cupcakes

## INGREDIENTS:

330 mL flour (250 mL + 80 mL)  
10 mL baking powder  
2 mL salt  
125 mL soft margarine  
205 mL sugar (125 + 80 mL)  
1 egg  
5 mL vanilla  
125 mL milk (2% milk)  
15 mL oil  
25 mL water



## METHOD:

1. Center oven racks. Preheat oven to 350°F.
2. Line muffin tin with baking liners.
3. Pre-sift and measure flour into a medium bowl. Lightly stir in the baking powder and salt.
4. In a large bowl, cream margarine with an electric mixer until margarine is soft. Gradually add sugar, beating well after each addition. Beat in egg. Add vanilla, oil and water. Beat until mixture has a smooth, fluffy texture and a light color.
5. Alternately add dry ingredients and liquid ingredients to creamed ingredients, starting and ending with dry ingredients.
6. Add dry ingredients 3 times and liquid ingredients 2 times. Beat ingredients only until well blended. Batter should be smooth, light and fluffy.
7. Fill the prepared muffin tins 3/4 full.
8. Bake 25-30 minutes or until a toothpick comes out clean and dry.
9. Remove cupcakes from muffin tin and cool on a cake rack.

## TEST FOR DONENESS/PRODUCT STANDARDS:

1. Top of cupcake should spring back when touched with finger.
2. Toothpick should come out dry and clean.
3. Lightly browned thin crust with a rounded and smooth surface
4. Light, velvety texture with a fine even grain (no tunnels)
5. Pleasant flavor

### Creamy Vanilla Icing:

40 mL margarine or butter  
30 mL cream cheese

#### or

80 mL margarine or butter  
375 mL icing sugar  
25 mL liquid (milk, cream or juice)  
2 mL vanilla (or ½ mL specialty extract of your choice)

Cream the margarine (or marg and cream cheese) till soft. Add ½ of the icing sugar and the milk. Beat till soft .

Continue to add the rest of the sugar till desired consistency is reached. If too soft a little extra icing sugar can be added to thicken it up.

Then beat in the vanilla or other extract at the end.