

Perfect Cupcakes

Oven Temp: 350°F
Time: 25 min. approx
Yield: 12 cupcakes

INGREDIENTS:

375 mL flour (250+125)
5 mL baking powder
2 mL salt
125 mL soft margarine
205 mL sugar (125 + 80 mL)
1 egg
5 mL vanilla
175 mL milk
15 mL oil



METHOD:

1. Center oven racks. Preheat oven to 350°F.
2. Line muffin tin with baking liners. Mix together milk and vanilla.
3. In a medium bowl sift together the flour, baking powder and salt. Transfer to the small bowl.
4. In the medium bowl, cream margarine with an electric mixer until margarine is soft. Add sugar and beat till fluffy. Add in egg and oil. Beat until mixture has a smooth, fluffy texture and a light color.
5. Alternately add flour and milk ingredients to the creamed mixture, starting and ending with flour. Add dry ingredients 3 times and liquid ingredients 2 times.
6. Beat ingredients only until well blended. Batter should be smooth, light and fluffy.
7. Fill the prepared muffin tins 2/3 full. Use your 25 mL spoon + rubber spatula.
8. Bake 23-25 minutes or until they pass the spring back test and are lightly golden in color on top.
9. Remove cupcakes from muffin tin and cool on a cake rack. Frost when cool.