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| **Best Ever Vanilla Cupcakes** |

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| **Makes** | 12-16 cupcakes | **From the**  **garden:** | N/A |

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| **Equipment** | **Ingredients** |

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| * Patty pans * Measuring cups and spoons * 2x Medium mixing bowl * Hand held mixer. * Muffin pan | * 1 ¼ cups plain flour * ¾ teaspoon baking powder * ½ teaspoon baking soda * ½ teaspoon salt2 eggs * 1 cup sugar * 1/ ½ teaspoons vanilla essence * ½ cup oil canola/ vegetable) * 1/3 cup milk * 1/3 cup sour cream |

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| **What to do** |

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| 1. Preheat oven to 180 degrees 2. In a medium bowl, add flour, baking powder and baking soda. Stir together with a whisk, and set aside. 3. In a separate bowl, add eggs and beat for 30 seconds. Add sugar and continue to beat on medium speed. Add vanilla and oil, beat together. 4. Using a lower speed add about ½ of the flour mixture. Add the milk, then the rest of the flour and sour cream. Beat until just combined. Scrape down the sides of the bowl. 5. The batter will be thin. Pour batter into a muffin pan with prepared liners. Fill liners about 2/3rds full 6. Bake cupcakes in pre heated oven for 12-14 minutes. 7. Cool in pan for 1-2 minutes, then carefully remove from pan and finish cooling on a rack. 8. When completely cool ice and decorate as desired.   Enjoy |