

Porter Cookout

Cupcakes

INGREDIENTS [makes about 30 cupcakes]

- 1 $\frac{3}{4}$ cups cake flour (not self-rising).....
- 1 $\frac{1}{4}$ cups unbleached all purpose flour.....
- 2 cups sugar.....
- 1 tablespoon baking powder.....
- $\frac{3}{4}$ teaspoon salt.....
- 1 cup (2sticks) unsalted butter, cut into 1-inch cubes.....
- 4 large eggs.....
- 1 cup whole milk.....
- 1 teaspoon pure vanilla extract.....

Frosting:

- 1 cup (2sticks) unsalted butter, room temperature.....
- 6 to 8 cups confectioners sugar.....
- $\frac{1}{2}$ cup milk.....
- 1 teaspoon pure vanilla extract.....
- 1Food coloring option.....

PREPARATION

Preheat oven to 325 degrees. Line a muffin pan with paper cupcake liners.

In bowl of electric mixer fitted with the paddle attachment, combine flours, sugar, baking powder, and salt. Mix on low until combined. Add butter, mixing until just coated with flour.

In a large measuring cup, whisk together the eggs, milk and vanilla. With the mixer on medium, add liquid ingredients in three parts, scraping down sides of

bowl before each addition. Beat until ingredients are incorporated, but do not over beat.

Divide batter evenly among the muffin cups, filling them about two thirds full. Bake, rotating pan halfway through, until a cake tester inserted in the center comes out clean, about 17 to 20 minutes.

Transfer pan to a wire rack to cool. When cool to the touch, remove the cupcakes from the pan and return them to the rack to cool completely. Repeat process with remaining batter.

Once the cupcakes have cooled, use a small offset spatula or butter knife to frost the top of each. If desired, decorate with sprinkles. Serve at room temperature.

Frosting:

In the bowl of an electric mixer fitted with the paddle attachment, cream the butter until smooth, about 2 to 3 minutes.

With mixer on low, add 6 cups of the sugar, milk, and vanilla. Mix until the frosting is light and fluffy. If necessary, gradually add remaining sugar to reach desired consistency. If you wish, add a little food coloring to some of the frosting, to vary decoration.