THE J.M. SMUCKER Co

Vanilla Buttercream Dream Cupcakes

Prep Time	Cook Time	Serves	Difficulty
20 mins	25 mins	24	N/A

Ingredients

- **Cake:**
- 1 cup (250 mL) butter, softened
- 1 3/4 cups (425 mL) granulated sugar
- 3 eggs
- 2 tsp (10 mL) vanilla extract
- 3 cups (750 mL) **Robin Hood®** All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 tbsp (15 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1 1/2 cups (375 mL) milk
- 24 paper liners
- sprinkles, candies, coloured sugar for decorating
- **Vanilla Icing:**
- 1/2 cup (125 mL) butter, softened
- 4 cups (1000 mL) icing sugar
- 1/3 cup (75 mL) milk
- 1 tsp (5 mL) vanilla extract
- Cream butter and half the icing sugar in large bowl with electric mixer until light and fluffy. Add milk and vanilla. Beat in remaining icing sugar gradually. Blend well. Makes enough icing for 24 cupcakes.
- **Chocolate Fudge Icing:**
- 1/2 cup (125 mL) butter, softened
- 2 oz (56 g) unsweetened chocolate, melted and cooled
- 4 cups (1000 mL) icing sugar
- 1/3 cup (75 mL) milk
- 1 tsp (5 mL) vanilla extract
- Cream butter and melted chocolate in large bowl with electric mixer until combined. Add half the icing sugar, milk and vanilla. Beat until light and fluffy. Beat in remaining icing sugar gradually. Blend well. Makes enough icing for 24 cupcakes.

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease or line muffin pans with paper liners.

Step 2:

Cream butter and sugar in a large bowl with an electric mixer on medium speed until combined.

Step 3:

Add eggs, one at a time, beating well after each addition. Add vanilla.

Step 4:

Combine flour, baking powder and salt in a medium bowl. Alternate adding flour mixture and milk. Add one third of the flour mixture to the egg mixture. Beat until combined. Add half the milk and another third of the flour mixture, beating after each addition. Add remaining milk and end with the flour mixture. Beat until well combined.

Step 5:

Divide batter evenly into prepared pans. Bake in preheated oven 22 to 25 minutes or until a toothpick inserted in center of cupcake comes out clean. Cool in pan on wire rack for 10 minutes. Remove from pans and continue cooling on wire rack. Do not ice or decorate until cupcakes are completely cooled.

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