

# Vanilla Bean Cupcakes

Makes one dozen cupcakes



## Ingredients

### Cupcake Batter

- 1 cup sugar
- 2 large eggs
- 1 ¼ cup all-purpose flour
- 1 ¼ teaspoons baking powder
- ¼ teaspoon kosher salt
- ½ cup milk
- ½ cup canola oil
- 1 teaspoon pure vanilla extract
- ½ teaspoon vanilla bean paste

### Buttercream Frosting

- 3 cups confectioners' sugar (sifted)
- 2 sticks (1 cup) unsalted butter, softened
- 2 tablespoons heavy cream
- 1 teaspoon pure vanilla extract
- 1 teaspoon vanilla bean paste

## Steps

1. Preheat oven to 325°F. Line a standard muffin pan/tin with paper liners (or spray well with non-stick spray).
2. In a medium-sized mixing bowl, whisk together the flour, baking powder and salt.
3. In the bowl of an electric mixer beat together the sugar and eggs together until the mixture has thickened (about 3 minutes). Add the milk, oil, vanilla extract and vanilla bean paste and mix to combine. Make sure to scrape down the sides of the bowl.
4. Add the dry ingredients to the wet and stir until just combined. Be careful not to overmix as this will make for a dry/tough cupcake.
5. Scoop the batter into the muffin tin with a large cookie or ice cream scoop. Bake for 20ish minutes or until the tops are very lightly golden brown and a toothpick comes out clean when inserted in the center.
6. Let muffins fully cool before piping the buttercream topping. Serve immediately.

### To make the buttercream topping

1. Make sure to sift the sugar over a medium-sized bowl.
2. In the bowl of an electric mixer, cream butter until smooth. Gradually add the confectioners' sugar and beat until smooth and creamy. Add the heavy cream, pure vanilla extract and vanilla bean paste. Mix to combine. If mixture is too thick, you can add another tablespoon of heavy cream until it is the consistency that you desire.
3. Transfer the mixture to a piping bag fitted with a star tip. Pipe and decorate the cupcakes once they are fully cooled.