

## Vanilla Cupcake Recipe [www.easy-cake-recipes.com](http://www.easy-cake-recipes.com)

### Ingredients:

- \* 1 1/2 cups self-raising flour
- \* 1 1/2 cups all purpose flour
- \* 1 cup unsalted butter, softened
- \* 2 cups sugar
- \* 4 large eggs
- \* 1 cup milk
- \* 1 teaspoon vanilla

### Instructions:

Preheat oven to 350°F and line two cupcake tins with paper liners .

Combine the flours in a small bowl.

In a separate bowl, cream the butter until smooth. Gradually add the sugar and beat for about three minutes.

Add the eggs, one at a time and mix thoroughly.

Add the dry ingredients, alternating with the milk and vanilla.

**DO NOT OVER MIX!**

Spoon the batter into the liners until they are 2/3 full. Do not overfill. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean.

Cool the cupcakes for 15 minutes in the tins then remove them and place on wire racks to cool completely.