VANILLA CUPCAKES

Ingredients

- 2 cups flour
- ½ teaspoon salt
- 2 teaspoons baking powder
- ½ cup butter, softened
- ¾ cup sugar (if you like your cupcakes very sweet, add a little more.)
- 2 eggs
- 1 cup milk
- 1 teaspoon vanilla extract

Directions

1. Preheat the oven to 375f or 190c; line muffin cups with papers.

2. Cream butter and sugar till light and fluffy (make sure the butter is room temp so the mixture doesn't clump). Beat in eggs one at a time.

3. Add flour (mixed with baking powder and salt) alternating with milk beat well; stir in vanilla.

4. Divide evenly among pans and bake for 18 minutes. Let cool in pans.

ENJOY!