

Vanilla Cupcakes with Chocolate Buttercream Frosting

Vanilla Cupcakes

Ingredients

- 1 ½ cups self-rising flour (*see below for recipe*)
- 1 ¼ cups all-purpose flour
- 1 cup (2 sticks) unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs, at room temperature (*I used eggs straight from the fridge*)
- 1 cup whole milk
- 1 teaspoon vanilla extract

Directions

1. Preheat oven to 350 degrees. Line 24 muffin tins with cupcake papers.
2. In a small bowl, combine the self rising flour and all-purpose flour; set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter on medium speed until smooth.
4. Add the sugar gradually and beat for 3 minutes or until fluffy.
5. Add the eggs, one at a time, beating well after each addition.
6. Add the dry ingredients in three parts, alternating with the milk and vanilla.
7. With each addition, beat until the ingredients are incorporated, but do not overbeat. Using a rubber spatula, scrape down the batter in the bowl to make sure the ingredients are well blended.
8. Spoon the batter into the cupcake liners, filling about 3/4 full.
9. Bake in a 350° oven for 20-25 minutes (a toothpick inserted in the center should come out clean).
10. Cool the cupcakes in the muffin tin for 15 minutes. Remove from the tins and cool completely on a wire rack before icing.

A few notes:

- This cupcake recipe calls for self-rising flour. Self-rising flour is flour that contains pre-mixed leavening agents. You can purchase it from the grocery store, but it is super easy (and probably cheaper) to make at home. A recipe for self-rising flour is included at the bottom of this post.
- I used a large round tip to frost the cupcakes.
- I always store leftover cupcakes in the refrigerator. Before serving them, let them come to room temperature for 30-45 minutes.

Yield: 24 cupcakes (recipe can be halved)

Source: Cooking with Karen; Originally adapted from [The Complete Magnolia Bakery Cookbook](#)

Chocolate Buttercream Frosting

Ingredients

- 1 ½ cups (3 sticks) unsalted butter, softened
- 2 tablespoons whole milk
- 9 ounces semisweet chocolate, melted and cooled to lukewarm **
- 1 teaspoon vanilla extract
- 2 ¼ cups sifted powdered (confectioners') sugar

Directions

****Note:** There are 2 ways you can melt the chocolate:

- Place in a double boiler over simmering water on low heat for 5-10 minutes; stirring occasionally until the chocolate is completely smooth and no pieces remain; remove from heat and let cool 5-15 minutes or until lukewarm.
 - Or you can just melt the chocolate in the microwave. To do this, place the chopped chocolate in a microwave safe bowl and microwave for about 30 seconds. Then stir the chocolate and continue microwaving in 5-10 second intervals until the chocolate is fully melted.
1. To make the buttercream: In a large mixing bowl, beat the butter using an electric mixer on MEDIUM speed for about 3 minutes or until creamy.
 2. Add the milk carefully and beat until smooth.
 3. Add the melted chocolate and beat well for 2 minutes.
 4. Add the vanilla and beat for 3 minutes.
 5. Gradually add in the sugar and beat on LOW speed until creamy and of desired consistency.

Yield: Enough frosting to frost 24 cupcakes or a 9-inch two layer cake.

****For icing a 3-layer cake use the following measurements:** 2 cups unsalted butter, 3 tablespoons milk, 12 ounces semisweet chocolate, 1 1/2 teaspoons vanilla extract, 3 cups sifted powdered sugar.

Source: The Complete Magnolia Bakery Cookbook

Self Rising Flour

Ingredients

- 1 ½ cups all-purpose flour
- ¾ teaspoon salt
- 2 ¼ teaspoons baking powder

Directions – Sift together the flour, salt, and baking powder.

Yield: 1 ½ cups of self-rising flour

Source: [All Recipes](#)