**Vanilla Cupcakes**

**Ingredients:**

¼ block butter blend

¾ cup sugar

2 eggs

2 tsp. vanilla extract

1 cup milk

2 cups flour

½ tsp. salt

2 tsp. baking powder

**INSTRUCTIONS**

1. Preheat oven to 375ºF **without the fan**.
2. Fit the Kitchenaid with the paddle attachment.
3. Mix the butter blend and sugar on medium speed until light and fluffy.
4. In a separate bowl, sift flour, baking powder, and salt together. Set this mixture aside for later.
5. Once the butter and sugar are fluffy, add 1 egg until it is mixed in. Repeat with the second egg. Pour in the vanilla with the second egg.
6. Add half of the flour mixture on low speed.
7. Add half of the milk on low speed.
8. Add the other half of the flour mixture on low speed.
9. Add the other half of the milk on low speed.
10. Put paper cup liners into the muffin tins and spray the paper.
11. Use a portion scoop to ensure evenly sized cupcakes.
12. Bake for 18-20 minutes, or until they pass the toothpick test.