

Yellow Cupcakes

My children and I think these cupcakes (adapted from McCall's Cooking School) are dense, delicious and just the right amount of sweet.

Sometimes I substitute 1/3 or 1/4 of the flour for whole-wheat flour, and they taste just as good.

Makes 24 cupcakes

- 2 ½ cups all-purpose flour
 - 2 ½ teaspoons baking powder
 - ½ teaspoon salt
 - 1 cup butter (2 sticks), softened
 - 2 cups sugar
 - 4 eggs
 - 1 cup milk
 - 1 teaspoon vanilla
1. Preheat oven to 350 degrees F. In a medium bowl, mix flour with baking powder and salt.
 2. In a large bowl, beat butter and sugar until light. Add eggs, one at a time, beating after each addition. Continue beating until fluffy, about 2 minutes.
 3. At low speed, beat in flour mixture, alternating with milk.
 4. Add vanilla. Beat just until smooth, about 1 minute.
 5. Pour batter into cupcake liners (until about 2/3 full) set in cupcake tin. Bake 25 to 30 minutes or until surface springs back when gently pressed with finger. Cool.

Vanilla Butter Cream Frosting

- 8 tablespoons butter (1 stick), softened
 - 4 cups powdered sugar (1 1-lb. box)
 - 6 tablespoons cream (or milk if necessary)
 - 2 teaspoons vanilla
 - food coloring
1. Use a fork or electric mixer to beat the butter.
 2. Gradually work in the sugar, alternating with cream, and beating well after each addition.
 3. Stir in the vanilla.
 4. Add drops of food coloring, beating well after each drop, until desired color is reached. If the frosting is too thick, add a little more cream, a teaspoon at a time. If the frosting is too thin, refrigerate; it will thicken as the butter hardens.