

# BAKE AUSTIN FAVORITE VANILLA CUPCAKES

Kids Culinary School

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## SHOPPING LIST

- 1 1/4 cups all-purpose flour
- 1 1/4 tsp baking powder
- 1/2 tsp salt
- 1 stick unsalted butter softened
- 3/4 cup sugar
- 2 large eggs room temperature
- 3 tsp pure vanilla extract
- 1/2 cup milk
- 1/2 tsp lemon juice
- 8 oz cream cheese at room temperature
- 2 cups powdered sugar + a little extra
- 1 1/2 cups heavy whipping cream
- 1 tsp vanilla extract
- food coloring
- sprinkles
- 1 package of fondant (bakery aisle at most grocery stores) or alternatively you could get chewy sun-kist, starburst and tootsie rolls to shape decorations with

## TOOLS

- Mixer (optional but would be great)
- if you don't have a mixer please have a whisk
- mixing bowls
- spatula
- 12 cupcake liners
- cupcake pan
- piping bag or large ziplock bag
- piping tips optional
- pot holders

**PLEASE HAVE BUTTER AND CREAM CHEESE AT ROOM  
TEMPERATURE BEFORE CLASS**

# VANILLA CUPCAKE

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## INGREDIENTS

- 1 1/4 cups all-purpose flour
- 1 1/4 tsp baking powder
- 1/2 tsp salt
- 1 stick unsalted butter softened
- 3/4 cup sugar
- 2 large eggs room temperature
- 3 tsp pure vanilla extract
- 1/2 cup milk
- 1/2 tsp lemon juice

**Makes 12 cupcakes**

## INSTRUCTIONS

Preheat the oven to 350°F and line a cupcake/muffin pan with cupcake liners.

In a large bowl, whisk together flour, baking powder, and salt.

In the another bowl, beat butter and sugar until thick and fluffy, scraping down the bowl as needed.

Add eggs one at a time.

Add vanilla and beat to combine.

Add the flour mixture in thirds alternating with the milk & lemon juice, mixing to incorporate with each addition.

Scrape down the bowl as needed and mix until just combined and smooth.

Divide the batter evenly into a cupcake pan, filling 2/3 full. Bake for 20-23 minutes at 350 °F, or until a toothpick inserted in the center comes out clean. Let them cool in the pan for 5 minutes, then transfer to a wire rack and cool to room temperature before frosting.

# VANILLA FROSTING

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## INGREDIENTS

- 8 oz cream cheese at room temperature
- 2 cups powdered sugar
- 1 1/2 cups heavy whipping cream
- 1 tsp vanilla extract

## INSTRUCTIONS

In a large mixing bowl with an electric hand mixer, whip the cold heavy cream on high speed (1-2 minutes) until thick, fluffy and spreadable.

In a second mixing bowl (using the same electric mixer - no need to wash it), beat cream cheese and powdered sugar. Start on low speed to incorporate then beat on high speed for 2 minutes until creamy and whipped, then beat in 1 tsp vanilla extract

Use a spatula to gently fold the whipped cream into the cream cheese mix until well blended.

Pipe onto cooled cupcakes or cover and refrigerate until ready to use.