



Golden Cupcakes

Makes 6

4 Tablespoons unsalted butter
1/2 cup granulated sugar
1 Whole egg
2 Tablespoons egg beaters, lightly beaten
3/4 cup + 1 Tablespoon of all purpose flour
1/3 teaspoon baking powder
1/3 teaspoon baking soda
1/4 teaspoon salt
1/3 cup vanilla yogurt
3/4 teaspoon vanilla

Preheat oven 350 degrees

Have ingredients at room temperature.

Cream the butter and sugar in a large mixing bowl for 5 minutes.

Add the egg and beat batter at high speed for 3-4 minutes, until it's light-colored and fluffy.

Stop once, midway, to scrape down the sides of the bowl.

Add the flour, baking powder, baking soda, salt, yogurt and vanilla extract and beat just until no flour streaks remain.

Scoop the batter into the prepared muffin cups, using a muffin scoop (a scant 1/4 cup) of batter for each.

Bake the cupcakes for 18-22 minutes, until they spring back when you press lightly on their tops, and they're just barely starting to brown around the edges.

Buttercream Frosting

4 tablespoons (½ stick) unsalted butter softened
1 cup powdered sugar sifted
1 teaspoon to 1 tablespoon milk
½ teaspoon vanilla extract
Pinch of salt

In a medium bowl, beat softened butter until light and fluffy 3-5 minutes. Add powdered sugar, 1 teaspoon of milk, vanilla extract, and salt. Add additional milk, by the teaspoon to reach desired consistency.

