

Golden Cupcakes

Makes 6

4 T unsalted butter
1/2 c granulated sugar
1 egg and 2 T egg beaters, lightly beaten
1/8 t baking powder
1/8 t baking soda
1/4 t salt
3/4 c and 1 T flour
1/8 c vanilla yogurt
3/4 t vanilla

Preheat oven 350 degrees

Have ingredients at room temperature.

Beat the butter and sugar in a large mixing bowl until they're well combined.

Add the eggs 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 baking powder, baking soda, and salt, beating briefly to combine.

Gently stir in the flour alternately with the yogurt. Add the vanilla extract at the end.

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 (1/2 stick) unsalted butter softened
- 1 cup powdered sugar sifted
- 1 teaspoon to 1 tablespoon milk
- 1/2 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.

