**Basic Vanilla Cupcakes**

**Ingredients**

1/2 cup (1 stick) unsalted butter, room temperature, plus more for muffin tin

1 1/2 cups flour\*, plus more for muffin tin

2 teaspoons baking powder

1/2 teaspoon salt

1/2 cup low-fat buttermilk or sour cream

1 teaspoon vanilla extract

1 cup granulated sugar

2 large eggs

Optional: ¼ cup sprinkles

**Directions**

Preheat oven to 350 degrees. Line a 12 cup muffin tin. In a medium bowl, whisk the flour with the baking powder and salt. In a small bowl, whisk together the buttermilk, and vanilla. (If making funfetti, add sprinkles here) Set aside.

With an electric mixer, cream butter and granulated sugar until light. Add eggs one at a time, beating well after each addition. With mixer on low speed, add flour mixture in three batches, alternating with two additions of buttermilk mixture.

Divide evenly among muffin cups. Bake until a toothpick inserted in center of a cake comes out clean, 15 to 20 minutes. Cool 10 minutes in tin, then cool completely on a rack.

**American Buttercream Frosting**

1 stick butter, room temperature
pinch of salt
2 cups powdered sugar
1/2 teaspoon vanilla extract (best quality available)
1-2 tablespoons water

Directions-
\* In the bowl of an electric mixer, fitted with the whisk attachment, beat butter (on medium speed) until completely smooth (30 seconds to a minute).
\* One cup at time, add 2 cups of powdered sugar, beating after each addition.
\* Add vanilla, or other flavorings and beat to combine.
\* Add about 1-2 tablespoons of water, and continue beating.