**Vanilla Cupcakes**

**Ingredients**

1 1/4 cups plus 2 Tablespoons flour

1 1/8 teaspoons baking powder

1/2 teaspoon salt

1/2 cup (1 stick) unsalted butter

1 cup granulated sugar

1/2 teaspoon vanilla extract

2 large eggs

1/2 cup buttermilk

**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 separate bowl, combine the butter and sugar.

With an electric mixer, cream butter and granulated sugar until light. Add the vanilla and eggs one at a time, beating well after each addition. With mixer on low speed, sift the flour into the butter mixture in two additions, alternating with one addition 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.

**VANILLA FROSTING**

1 cup unsalted butter, softened to room temperature

4 cups confectioners' sugar

2 teaspoons vanilla extract

Water or milk as needed (2-4 Tbs)

salt, to taste

**Make the frosting:** With a handheld or stand mixer fitted with a paddle attachment, beat the butter on medium speed until creamy - about 2 minutes.

Add 4 cups confectioners' sugar and vanilla extract with the mixer running on low. Add water 1 tablespoon at a time as needed to adjust consistency.