

# Alice in Wonderland Cupcake's



## Basic vanilla cupcake recipe

### Ingredients:

- 1/2 cup butter.
- 1 3/4 cups sifted all-purpose flour
- 1 cup sugar
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg
- 3/4 cup milk
- 1 teaspoon vanilla.

1. Pre-heat oven to 375 degrees.
2. Put butter in a mixing bowl.

3. Sift dry ingredients together in separate bowl.
4. With a mixer, mix the dry ingredients in slowly with the butter.
5. Add 1/2 cup milk and the egg to the dry ingredients and beat until flour is fully moistened.
6. Add the remaining milk and the vanilla and/or almond flavoring and beat for about another minute.
7. Place paper liners in muffin pan and fill halfway full with the batter.
8. Bake at 375 degrees F for 15 to 18 minutes or until a cake tester or toothpick inserted into the middle of a cupcake comes out clean.

Makes about 18 cupcakes.

### ***Butter cream Frosting:***

2 cups (230 grams) confectioners sugar (icing or powdered sugar), sifted  
1/2 cup (113 grams) unsalted butter, room temperature  
1 teaspoon pure vanilla extract  
2 tablespoons milk or light cream

In an electric mixer, or with a hand mixer, cream the butter until smooth and well blended. Add the vanilla extract. With the mixer on low speed, gradually beat in the sugar. Scrape down the sides of the bowl. Add the milk and beat on high speed until frosting is light and fluffy (about 3-4 minutes). Add a little more milk or sugar, if needed.

View Video at <http://www.printablemysterygames.com/> for cupcake decorating ideas.