

1-2-3-4 Birthday Cupcakes

From In Our Grandmothers' Kitchens

Ingredients:

3 cups flour
2-2/3 teaspoons baking powder
2/3 teaspoon salt
1 cup (2 sticks) sweet butter at room temperature
2 cups sugar
4 eggs
2 teaspoons vanilla
1-1/3 cups milk

Instructions:

Preheat the oven to 350 degrees. Line 32 cupcake tins with liners.

In a medium bowl, combine the dry ingredients. In another bowl, cream the butter and sugar together until they are light and fluffy. Beat in the eggs, one at a time. Add the vanilla, and beat again.

Add the dry ingredients to the butter mixture alternately with the milk, beginning and ending with the dry ingredients. Pour the batter into your cupcake tins.

Bake for 20 to 25 minutes, or until the cakes pass the toothpick test. Cool on a wire rack for 10 minutes, then remove from the pan and let cool. Ice with snappy butter icing. Makes 32 cupcakes.