

Cupcake of the Week!

Pound Cake Cupcakes:

Ingredients

- 3 cups all purpose flour
- 2 cups sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 6 large eggs
- 2 cups softened, not melted, butter
- 1/2 cup 2% milk
- 2 teaspoon vanilla

Pound Cake Cupcake Recipe Directions

Combine all of your dry ingredients in a large mixing bowl. Add butter, milk, and vanilla to the dry ingredients. Stir until just mixed then mix at medium speed for about 4 minutes. Scrape bowl.

Add eggs one at a time and mix on low speed for 30 seconds after each egg. Once all eggs are in the batter, mix at medium speed for 1 minute. Batter will be thick and fluffy.

Preheat oven to 350 degrees. Spoon batter into cupcake liners until 1/2 full. If you fill them any more, you risk having a mess in your oven.

Bake your cupcakes for 20 minutes or until a cake tester, or toothpick, inserted into the center of the cupcakes comes out clean.

Cool your pound cake cupcakes completely in the cupcake pans. Store in an airtight container.