



Perfect Vanilla Cupcakes

Yield: Approx. 24 cupcakes

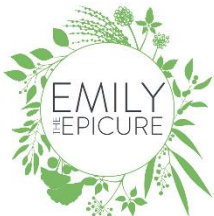
Prep Time: 25 minutes

Ingredients:

- 2 ½ c AP flour
- 2 c sugar
- 3 t baking powder
- 1 t kosher salt
- 1 c milk
- ½ c vegetable oil
- 1 c water
- 1 T vanilla extract
- 2 eggs

Directions:

1. Preheat oven to 350°. In a large bowl, combine flour, sugar, baking powder and salt.
2. In a 2-cup measuring cup, measure out the milk and oil. Add the vanilla and eggs to the measuring cup and whisk to combine.
3. Pour the wet ingredients into the dry ingredients. Then add the water. Whisk to combine.
4. Note: the batter will be thinner than you're probably used to when making cupcakes, but never fear! That's the nature of an oil based cupcake recipe.
5. Line a muffin tin with cupcake liners, and fill each liner approximately $\frac{3}{4}$ full.
6. Bake for 15-18 minutes or until a toothpick inserted into the middle comes out clean.
7. Remove the cupcakes from the oven, allow to cool for 1-2 minutes. Then remove to a cooling rack. Wait to frost until cupcakes are cooled completely.



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