



ANA's Kitchen Corner

BEST BIRTHDAY CUPCAKES

Yield: 24 PREP TIME 30 MINS COOK TIME 30 MINS TOTAL TIME 1 Hour

INGREDIENTS

CAKE

1 c. salted butter
1 1/2 c. sugar
2 large eggs
3/4 cup sour cream
1 c. milk
2 teaspoon vanilla extract
1 tsp. almond extract
1 tsp. salt
2 1/2 c. cake flour
1/2 tsp. baking soda
1 1/2 tsp. baking powder

INSTRUCTIONS

Preheat your oven to 350°.

In a large bowl, beat the butter and sugar until smooth. Add the egg, extracts, milk and sour cream and blend until smooth.

Add the dry ingredients to the bowl and beat slowly until well combined and only a few lumps remain.

In lined cupcake pans, fill each cup 3/4 full. Bake at 350° for 25-30 minutes until a toothpick inserted in the center of the cupcake comes out clean. Set aside and allow to cool completely.

Top each cupcake with buttercream and sprinkles. Enjoy!

This recipe is from: <https://www.thecreativebite.com/best-birthday-cupcakes/>

Tip from Danielle the creative bite blogger:

TIP Add the sprinkles immediately after each cupcake is frosted so they stick well to the buttercream.

Use full fat sour cream. You can substitute full fat plain Greek yogurt for the sour cream.

You can substitute 2 1/4 cups all-purpose flour & 1/4 cup cornstarch for the 2 1/2 cups cake flour. You will achieve a better crumb with cake flour though.