

Kitchenette Cupcakes

1¼ cup plus 2 tbsp flour

1½ tsp baking powder

½ tsp salt

⅓ cup shortening

1 cup sugar

1 large egg

1 tsp vanilla extract *

⅔ cup milk

Heat oven to 400°. Line 12 muffin cups with paper baking cups.

Sift together flour, baking powder, and salt. Set aside.

In large mixer bowl, mix shortening, sugar, egg, and flavoring. Add milk and flour mixture alternately, mixing thoroughly between each addition. Fill muffin cups ⅔ full. Bake 15-18 minutes. Cool and frost as desired.

Recipe may be doubled.

*Almond extract is also good!



Buttercream Frosting

¾ cup butter, softened

3¼ cups confectioners' sugar

1½ tsp vanilla extract

2-3 tbsp milk

In a medium bowl, cream butter until light and smooth. Add sugar, ½ cup at a time, beating after each addition, until mixture is creamy and smooth. Beat in vanilla and 2 tbsp of the milk. If frosting is too thick to spread, beat in additional tablespoon of milk.

Yield: Frosting for 8-9" two layer cake or 24 cupcakes.

Almond Buttercream variation: Omit vanilla; substitute ½ tsp almond extract.

