



Vanilla Christmas Cupcakes

Option 1: Box Cake Mix and pre-bought icing (vanilla)

- Buy a box cake mix of your choice.
- Remember that each mix has different ingredients--Make sure you have the ingredients required before the event.
- Green, Red, or Vanilla Icing
 - If you cannot find these colors, you can buy the vanilla icing and either red or green food coloring.

Option 2: Cupcakes & Icing made from Scratch

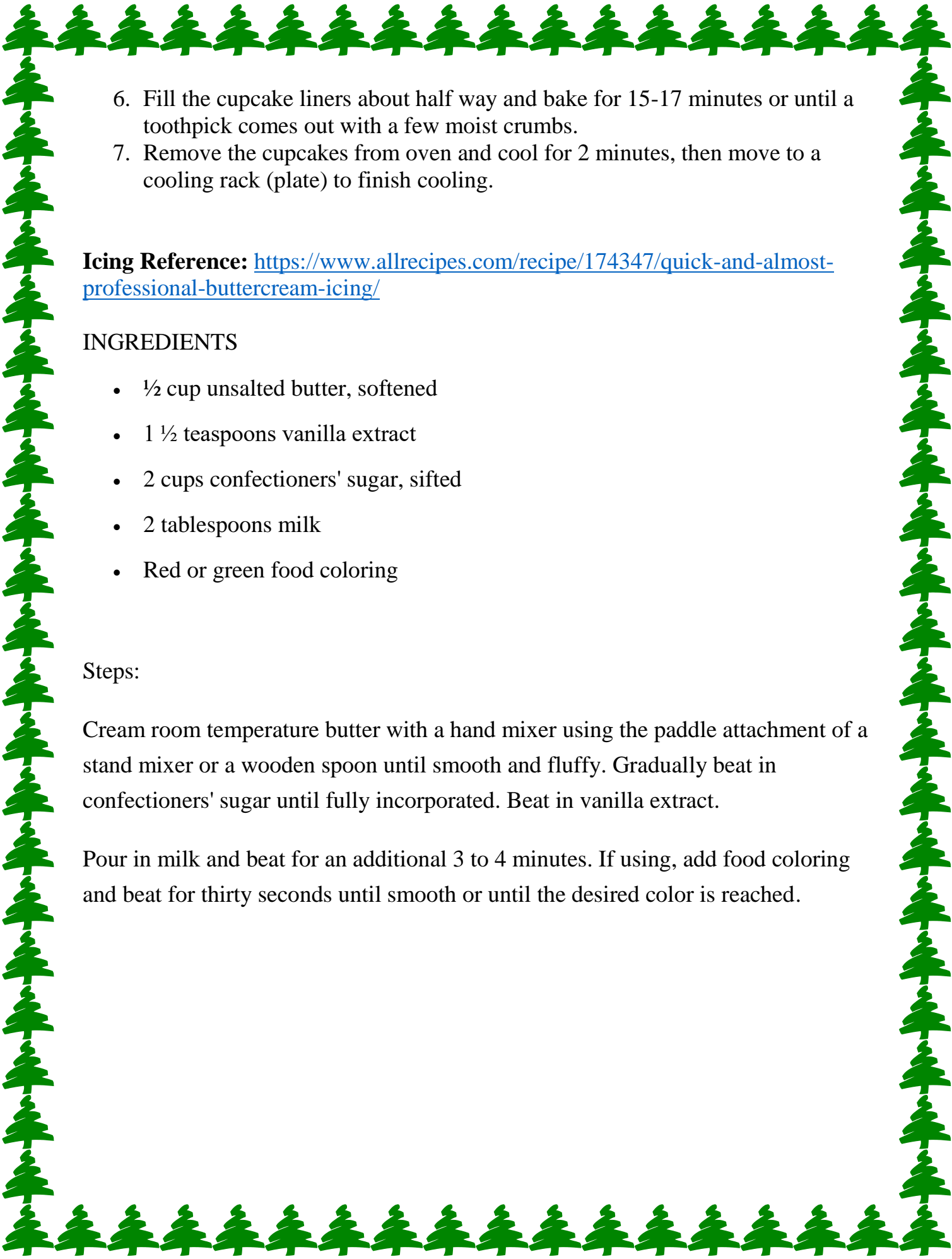
Cupcake Reference: <https://www.lifeloveandsugar.com/moist-vanilla-cupcakes/>
INGREDIENTS

VANILLA CUPCAKE

- 2 ½ cups (325g) all-purpose flour
- 2 cups (414g) sugar
- 3 tsp baking powder
- 1 tsp salt
- 1 cup of milk
- ½ cup vegetable oil
- 1 tbsp vanilla extract
- 2 large eggs
- 1 cup of water

STEPS

1. Preheat oven to 350°F and prepare a cupcake pan with liners
2. Add the flour, sugar, baking powder, and salt to a large mixer bowl. Set aside.
3. Add the milk, vegetable oil, vanilla extract and eggs to a medium sized bowl and combine.
4. Add the wet ingredients to the dry ingredients and beat until well combined.
5. Slowly add the water to the batter and mix until well combined. Please note that the batter will be very thin.

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6. Fill the cupcake liners about half way and bake for 15-17 minutes or until a toothpick comes out with a few moist crumbs.
 7. Remove the cupcakes from oven and cool for 2 minutes, then move to a cooling rack (plate) to finish cooling.

Icing Reference: <https://www.allrecipes.com/recipe/174347/quick-and-almost-professional-buttercream-icing/>

INGREDIENTS

- ½ cup unsalted butter, softened
- 1 ½ teaspoons vanilla extract
- 2 cups confectioners' sugar, sifted
- 2 tablespoons milk
- Red or green food coloring

Steps:

Cream room temperature butter with a hand mixer using the paddle attachment of a stand mixer or a wooden spoon until smooth and fluffy. Gradually beat in confectioners' sugar until fully incorporated. Beat in vanilla extract.

Pour in milk and beat for an additional 3 to 4 minutes. If using, add food coloring and beat for thirty seconds until smooth or until the desired color is reached.