

Daisy Vanilla Cupcakes – Printable Recipe

Prep Time: 25 minutes

Cooking Time: 18-20 minutes

Total Time: About 45 minutes

Servings: 12 cupcakes

Ingredients

Vanilla Cupcakes

120 g (1/2 cup) unsalted butter, softened

120 g (1/2 cup + 1 tbsp) granulated sugar

2 large eggs

1 tsp vanilla extract

150 g (1 1/4 cups) all-purpose flour

1 tsp baking powder

1/4 tsp salt

120 ml (1/2 cup) milk

Cream Cheese Buttercream

120 g (1/2 cup) unsalted butter, softened

80 g (1/3 cup) cream cheese

220-260 g (1 3/4-2 cups) powdered sugar

1 tsp vanilla extract

Pinch of salt

Yellow food coloring

Directions

1. Preheat oven to 180 C (350 F). Line a 12-cup muffin tin with paper liners.
2. Beat butter and sugar together for about 3-4 minutes until light and fluffy.
3. Add eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
4. In a separate bowl combine flour, baking powder, and salt.
5. Add dry ingredients to the batter alternating with milk, mixing until just combined.
6. Fill cupcake liners about 2/3 full and bake for 18-20 minutes until lightly golden. Let cool completely.
7. For the frosting, beat butter until fluffy (about 3-4 minutes). Add cream cheese and mix briefly.
8. Gradually add powdered sugar until the frosting becomes thick and pipeable. Mix in vanilla and salt.
9. Color a small portion of frosting yellow for the center of the flowers.
10. Pipe a small yellow circle in the middle of each cupcake. Pipe white petals around the center using a round piping tip to create the daisy shape.