



# Best Ever Yellow Cupcakes

These cupcakes received rave reviews! The Buttery Sweet Dough Emulsion is the key ingredient.

## Ingredients

- 1 cup unsalted butter, softened
- 2 cups sugar
- 1 teaspoon LorAnn Buttery Sweet Dough Emulsion
- 4 eggs
- 3 cups sifted cake flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt (preferably sea salt)
- 1 cup milk



Ice cupcakes with your favorite buttercream icing or ["No cream cheese" cream cheese frosting](#)

## Directions

1. Sift together dry ingredients and set aside.
2. With a hand-held mixer (or stand mixer with a whisk attachment), cream the butter until fluffy, about 2 minutes. Add the sugar and mix another 3 minutes. Add the eggs one at a time, mixing well after each. Mix in the emulsion. Gradually add the dry ingredients, alternating with the milk.
3. Line cupcake tins with paper liners. Fill liners 3/4 full with batter.
4. Bake in a preheated 350°F oven for 20 - 25 minutes or until lightly browned and toothpick inserted in center comes out clean. Cool completely. Freeze or decorate with buttercream frosting.

Makes 24 cupcakes

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