



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **DAD'S FAVOURITE VANILLA CUPCAKES**

makes 12 cupcakes

preheat oven 350°F

2 cups all purpose flour,  
1 tablespoon baking powder  
1 teaspoon salt  
½ cup shortening, at room temperature  
1 cup granulated sugar  
2 large eggs, at room temperature  
1 teaspoon pure vanilla extract  
1 cup milk, at room temperature

### **THE STEPS:**

- Line muffin tin with cupcake liners
- Sift flour 3 times before measuring...spoon the flour in to the measuring cup and level with a straight edge.
- Sift measured flour, baking powder and salt together and set aside.
- Beat shortening with sugar until light and fluffy
- Beat eggs in one at a time
- Beat in vanilla and continue beating until mixture is light and fluffy
- Fold in flour mixture and milk in thirds, alternatively, ending with milk.
- Spoon into paper cups
- Place in oven and check at 20 minutes by inserting a toothpick in the centre of the cupcake. The toothpick should come out clean.
- Remove from oven and set on cooling rack for ten minutes.
- The cupcakes should come right out of the muffin tin - paper intact! - allow to cool completely on rack.

**THE LOVE:** Be sure to take the time to pre-sift the flour. It will make your cupcakes lovely and tender!