

Vanilla Bean Cupcakes

Adapted from: Good Things Catered

Ingredients:

- 2 c. plus 2 Tbsp cake flour
- 1 c. milk, room temperature
- 6 large egg whites, room temperature (keep the yolks for the filling!)
- 2 tsp vanilla extract
- 1 large vanilla bean (I used vanilla paste from Williams-Sonoma)
- 1 3/4 c. granulated sugar
- 4 tsp baking powder
- 1 tsp salt
- 8 Tbsp unsalted butter, softened but still cool
- 4 Tbsp oil

Directions:

- ☆ Preheat oven to 350 degrees and prepare two cupcake pans.
- ☆ In small bowl combine, milk, egg whites, vanilla extract, scraped insides of vanilla bean (or your vanilla bean paste) and set aside.
- ☆ In the bowl of a stand mixer, mix cake flour, sugar, baking powder and combine at low speed.
- ☆ On low, add butter pieces one at a time and then oil and mix until resembles moist crumbs
- ☆ Add milk mixture and beat at medium speed for two minutes until light and fluffy.
- ☆ Stop mixture, scrape down sides of bowls and beat again for about 30 more seconds.
- ☆ Pour into cupcake liners and place in the oven to bake until toothpick inserted into center of cake comes out clean.
- ☆ Remove from oven and let cool in pans for 5 minutes (or until you can pick them up).
- ☆ Remove cupcakes from pan and set on wire racks to cool completely, about an hour.