

Goodie Girls

VANILLA CAKE MIX

Makes 12 Regular Cupcakes

Ingredients you will need:

1 Jar Cake mix/sugar
3/4-cup butter
4 large eggs
1 1/2-teaspoons pure vanilla bean puree (or extract)
3/4-cup buttermilk

Cake Mix Ingredients: All Purpose Flour, Cake Flour,
Salt, Granulated Sugar, Baking Powder

Directions:

Step 1:

Make sure all ingredients are at room temperature before starting.
Preheat oven to 350 degrees. Line 1 Cupcake Pan with 12 liners of your choice, set aside.

Step 2:

In a bowl of a stand mixer, cream together the butter and sugar until light and fluffy (approx. 5 minutes). Add 1 egg at a time and incorporate fully (approx. another 2 minutes). Make sure to scrape down sides of mixer in-between.

Step 3:

Combine vanilla & buttermilk (set aside). Add half cake mix and all of your buttermilk/vanilla mixture to butter mixture in stand mixer. Turn mixer on low and let incorporate. Scrape up sides to make sure all butter gets incorporated. Add the remaining cake mix to bowl and mix again on a low speed until fully incorporated (approx. another 2 minutes). Be careful not to over mix or cupcakes can turn out dense. You should not see any butter streaks once incorporated fully.

Step 4:

Fill cupcake liners 2/3 full (GG Tip - use a standard size ice cream scoop to get perfect size cupcakes!). Bake for 18-22 minutes or until toothpick inserted comes out clean. Transfer cupcakes to wire rack and cool completely before frosting! Frost with your favorite frosting and decorate.

Eat and Enjoy!

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