

# Vanilla Cupcakes with Chocolate Frosting

Amount	Measure	Ingredient - Preparation Method
		cupcakes
1 3/4	cups	flour
1	tablespoon	baking powder
1/4	teaspoon	salt
1/4	teaspoon	cinnamon
1/2	cup	butter - softened
1	cup	sugar
2		eggs
1/2	cup	milk
2	tablespoons	milk
1	tablespoon	pure vanilla extract
		frosting
4	tablespoons	butter - softened
2	cups	powdered sugar
1/4	cup	natural cocoa powder
1/2	teaspoon	pure vanilla extract
1/4	cup	milk

Preheat oven to 375. Line muffin pans with 18 cupcake papers, set aside. Sift flour, baking powder, salt and cinnamon in large bowl. Add the remaining ingredients and beat until smooth. Spoon into the cupcake papers so they are half full. Bake 12-14 minutes or until a toothpick comes out clean.

Put softened butter into bowl. Sift the powdered sugar and cocoa over the butter. Cream together on low speed. Gradually add the vanilla and milk and mix on medium until frosting is smooth.

Yield: "18"