

Easy Yellow Cupcakes

Yield: 24 cupcakes

Prep Time: 30 minutes

Total Time: 45 minutes plus cooling time

Ingredients

- 3 cups cake flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- ½ teaspoon baking soda
- 4 large eggs, room temperature
- 2 teaspoons vanilla extract
- 1½ cups sugar
- 12 tablespoons (1½ sticks) unsalted butter, melted and cooled
- 1¼ cups buttermilk

Instructions

1. Adjust oven rack to middle position and heat oven to 325 degrees. Line two muffin pans with cupcake liners. Whisk flour, baking powder, salt, and baking soda together in a large bowl and set aside.
2. Whisk the eggs and vanilla together in a large bowl. Slowly whisk in the sugar until combined. Whisk in the melted butter in three additions until completely combined. Whisk in the buttermilk.
3. Sift one-third of the flour mixture over the batter and whisk it in (a few streaks of flour should remain). Repeat twice with the remaining flour mixture and continue to whisk the batter gently until most lumps are gone. Do not overmix.
4. Fill the cupcake liners about two-thirds full. Bake until a wooden skewer inserted into the center of a cupcake comes out with a few crumbs attached, 18 to 22 minutes, rotating the pans halfway through baking.
5. Let the cupcakes cool in the pans on wire racks for 5 minutes. Remove from the pans and let cool completely on the racks before frosting, about 1 hour.

To make ahead

The cupcakes can be stored, unfrosted, in an air-tight container at room temperature for up to 3 days or frozen in zipper-lock freezer bags for up to 3 weeks. Defrost at room temperature before frosting.