**Vanilla Cupcakes**

Cupcakes:

1 stick butter 1 cup granulated sugar

1 ½ cups flour 1 ½ tsp. baking powder

½ tsp. salt ½ cup sour cream

1 large egg plus 2 egg yolks 1 ½ tsp. vanilla extract

Buttercream frosting:

1 cup butter 2 ½ cups confectioners sugar

1 tbsp. vanilla extract

Directions:

1. Preheat oven to 350\* and place rack in middle of oven.

2. Combine flour, baking powder, and salt in a bowl.

3. Cream together butter and sugar in a stand mixer using the paddle attachment. Add sour cream, egg, egg yolks, and vanilla extract and mix thoroughly.

4. Add dry ingredients and combine; do not overmix.

5. Divide evenly among 12 muffin cups, bake until pale gold and toothpicks come out clean, about 20-24 minutes.

6. Using the paddle attachment, whip butter for frosting on medium-high speed for about 5 minutes, until it is light and fluffy, stopping to scrape down the sides once or twice.

7. Reduce speed to low and gradually add confectioners sugar. Once all of the sugar is incorporated, increase the speed to medium high and add the vanilla, mixing until incorporated. Increase the speed to medium-high until light and fluffy, about 2 minutes, scraping the bowl as needed.