

MORTON & BASSETT SPICES®

Double Vanilla Cupcakes with Berries



INGREDIENTS

- 1 $\frac{3}{4}$ cup all purpose flour
- 1 $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup granulated sugar
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ cup vegetable oil
- 2 teaspoons Morton & Bassett Vanilla Extract
- 2 eggs

FROSTING / TOPPING

- 1 cup butter, at room temperature
- 4 $\frac{1}{2}$ cups powdered sugar
- $\frac{1}{4}$ cup whole milk
- 2 teaspoons Morton & Bassett Vanilla Extract
- 2 cups mixed berries

Preheat the oven to 350F and prepare 12-15 cupcake tins with liners. In a large mixing bowl, combine flour, baking powder, sugar and salt. In another bowl, combine milk, oil, vanilla and eggs. Add wet ingredients to the dry mixture and stir with a spatula until just combined. Pour into cupcake tins and bake for 15-17 minutes until a toothpick comes out dry. In the meantime, using an electric mixer, make frosting by whipping together butter, powdered sugar, vanilla extract, and milk. Add more milk if the frosting is too stiff. Frost the cupcakes once completely cool and top with mixed berries.



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