



Daamiaz Kitchen

<https://daamiaz.com/recipes/vanilla-cupcake>



Vanilla Cupcake

By: [Daamiaz Kitchen](#)

A cupcake is a small, individual portion of cake baked in a lined mould. It has the same basic ingredients as a regular cake - butter, sugar, eggs, flour - just lighter and softer. Usually finished with frosting or glaze, perfect for parties and celebrations.

YouTube: [Vanilla Cupcake](#)

Prep Time: 25 mins

Total Calories: 197kcal

Cook Time: 15-20 mins

Servings: 20

Ingredients



- | | |
|--|---|
| <input type="checkbox"/> All-purpose flour – 270 g | <input type="checkbox"/> Refined oil – 20 g |
| <input type="checkbox"/> Baking powder – 2½ tsp | <input type="checkbox"/> Vanilla essence – 10 g |
| <input type="checkbox"/> A pinch of salt | <input type="checkbox"/> Milk (room temperature) – 240 ml |
| <input type="checkbox"/> Butter (softened at room temperature) – 150 g | <input type="checkbox"/> Icing sugar / powdered sugar – 110 g (for sugar glaze) |
| <input type="checkbox"/> Sugar – 250 g | <input type="checkbox"/> Lemon juice – 25 g (for sugar glaze) |
| <input type="checkbox"/> Eggs (room temperature) – 2 large (approx. 100 g without shell) | |

Instructions

1. Preheat oven to 170°C and line a cupcake tray with liners
2. Sift together flour, baking powder, and salt
3. Beat butter until smooth, then add sugar and whip until pale and fluffy
4. Add eggs one at a time, mixing well after each addition
5. Mix in oil and vanilla
6. Alternate dry ingredients and room-temperature milk, mixing gently
7. Fill cupcake liners $\frac{3}{4}$ full
8. Bake for 15–20 minutes without opening the oven early
9. Cool completely, then finish with sugar glaze or frosting of choice

Notes

- All ingredients should be at room temperature for best results - this ensures even mixing and proper volume.
- Do not open the oven door until cupcakes are at least 70% baked, as early opening can cause them to sink.

Recipe Guide

Difference Between a Cupcake and a Muffin

Although cupcakes and muffins may look similar, they are quite different in technique and taste:

- Cupcakes are made using the creaming method, are sweeter, softer, and lighter in texture, and are always finished with frosting or glaze.
- Muffins use a mixing method, are less sweet, denser, and usually served plain or with a crumble topping.

How This Recipe Is Adapted from an American Butter Cake Formula

I have already shared my American Butter Cake Recipe, which follows a classic American-style butter cake formula. This cupcake recipe is adapted directly from that base.

Since cupcakes bake faster and have more surface exposure than full-sized cakes and are often paired with frosting or glaze, the formula needs small but important adjustments to achieve the best results.

- **Reduced Sugar:** Sugar is slightly reduced compared to the original American butter cake. This helps balance sweetness when frosting is added and also reduces fast caramelization, which can cause cupcakes to brown too quickly and dry out.
- **Increased Milk:** Additional milk improves moisture and creates a softer, more tender crumb, which is essential for cupcakes that bake quickly.
- **Increased Oil:** A small amount of oil is added along with butter to help retain moisture and keep cupcakes soft even after refrigeration.
- **Lower Oven Temperature:** Baking at 170°C ensures even rising, prevents cracked domes, and produces a finer crumb.
- **Baking Powder Control:** Baking powder can be increased up to 3 teaspoons if a higher rise is preferred. I have kept it at 2½ teaspoons to avoid excessive doming and to maintain a stable structure for frosting.

Baker's Percentages (Formula)

Ingredient	Percentage
Flour	27%
Sugar	25%
Fat	13% (butter + oil)
Egg	10%
Liquid	25%

Understanding Butter & Liquid Butter is not 100% fat. Most standard butters (like Markin) contain approximately:

- 80% fat
- 16% water
- 4% milk solids

How to Make This Cup Cake



Step 1. Preheat and Prepare.

Preheat the oven to 170°C. Line a cupcake tray with paper liners. Always prepare the tray before mixing the batter.



Step 2. Sift the dry ingredients.

In a separate bowl, sift together the all purpose flour, baking powder, and salt. Set aside.



Step 3. Cream the butter and sugar.

In a large mixing bowl, add the butter and beat it alone for 1 to 2 minutes until smooth.

Add the sugar and begin mixing on low or medium speed so the sugar does not spill out. Once incorporated, increase the speed and beat for about 5 minutes until the mixture becomes light, pale, and fluffy.

This step is crucial. Creaming incorporates air, which helps give the cake a soft and tender crumb. Do not rush this step.



Step 4. Add eggs gradually.

Add the eggs one at a time, mixing well after each addition until fully emulsified.

Adding eggs slowly prevents curdling and helps create a smooth, stable batter. If the mixture looks slightly split, do not worry. It will come back together once the flour is added.

**Step 5. Add Oil and Vanilla.**

Add the refined oil and vanilla essence. Mix gently to enhance moisture and aroma.

**Step 6. Alternate dry ingredients and milk.**

Add the sifted dry ingredients to the batter in three additions, alternating with the milk.

First add dry ingredients, then milk, then dry ingredients, then milk, and finally dry ingredients.

Mix gently on low speed or fold with a spatula. Overmixing at this stage can develop gluten and make the cake dense.

Step 7. Add final fold.

Gently fold the batter until smooth. Scrape the sides and bottom of the bowl to ensure even mixing.

**Step 8. Fill and Bake.**

Fill the cupcake liners $\frac{3}{4}$ full (or as shown in the reference image). Bake for 15 minutes, then check for doneness. If needed, bake for an additional 5 minutes. Important: Do not open the oven door until the cupcakes are at least 70% baked, as this may cause them to sink.

**Step 9. Cooling.**

Remove from the oven and allow the cupcakes to cool completely before glazing or frosting.



Step 10. Sugar Glaze Frosting.

These cupcakes are beautiful with a simple sugar glaze that enhances the vanilla flavor without overpowering it. You may also frost them with buttercream or milk/dark chocolate ganache if desired.

Sugar Glaze Method



Mix powdered sugar with lemon juice until smooth and glossy. For a thicker glaze, reduce the lemon juice slightly and adjust as needed.

- Add icing sugar to a bowl
- Gradually mix in lemon juice until smooth and lump-free
- Adjust consistency as needed:
- Less lemon juice for a thicker glaze
- Slightly more for a thin, pourable glaze
- Spoon or drizzle over completely cooled cupcakes

Storage

- Store unfrosted cupcakes in an airtight container at room temperature for up to 2 days.

- Glazed or frosted cupcakes should be refrigerated and consumed within 24–48 hours.

Serving Suggestions

- Serve with sugar glaze for a light dessert
- Frost with buttercream for celebrations
- Top with milk or dark chocolate ganache for a richer option

Frequently Asked Questions

Can I increase the baking powder for taller cupcakes?

Yes, baking powder can be increased up to 3 teaspoons, but this may cause excessive doming. For stable cupcakes, 2½ teaspoons is ideal.

Why is oil used along with butter?

Butter provides flavor, while oil helps retain moisture and softness for a longer time.

Why should ingredients be at room temperature?

Room-temperature ingredients blend more evenly and create a smoother batter with better volume.

Why do my cupcakes brown too fast?

Excess sugar or a high oven temperature causes rapid caramelization. This recipe controls both.

Can this recipe be used as a small cake?

Yes, it can be baked as a small cake with adjusted baking time.