

Billy's Vanilla Vanilla Cupcake w/Kathleen's Peanut Butter Icing

Adapted from [Martha Stewart](#)

Yield: Approximately 30 (I ended up with 22 - filled the cups too high)

Ingredients:

1 $\frac{3}{4}$ cups cake flour
1 $\frac{1}{4}$ cups unbleached all-purpose flour
2 cups sugar
1 tablespoon baking powder
 $\frac{3}{4}$ teaspoon salt
1 cup (2 sticks) unsalted butter, cut into 1 inch cubes
4 large eggs
 $\frac{1}{2}$ cup whole milk
 $\frac{1}{2}$ cup buttermilk
1 teaspoon pure vanilla extract

Preheat oven to 325 degrees. Line cupcake pans with paper liners; set aside.

In the bowl of an electric mixer fitted with the paddle attachment, combine flours, sugar, baking powder, and salt; mix on low speed until combined. Add butter, mixing until just coated with flour.

In a large glass measuring cup, whisk together eggs, milk, and vanilla. With mixer on medium speed, add wet ingredients in 3 parts, scraping down sides of bowl before each addition; beat until ingredients are incorporated but do not overbeat.

Divide batter evenly among liners, filling about $\frac{2}{3}$ full. Bake, rotating pan halfway through, until a cake tester inserted in the center comes out clean, 17 to 20 minutes (*mine ended up staying in the oven about 25 minutes with all 22 cupcakes in the oven - may shave off a few minutes next time*).

Transfer to a wire rack to cool completely. Once cupcakes have cooled, use a small offset spatula to frost tops of each cupcake. Decorate with sprinkles, if desired. Serve at room temperature.

Kathleen's Peanut Butter Icing

From Barefoot Contessa at Home

Ingredients:

1 cup confectioners' sugar

1 cup creamy peanut butter

5 tablespoons unsalted butter, at room temperature

3/4 teaspoon pure vanilla extract

1/4 teaspoon kosher salt

1/3 cup heavy cream

Place the confectioners' sugar, peanut butter, butter, vanilla, and salt in the bowl of an electric mixer fitted with a paddle attachment. Mix on medium-low speed until creamy, scraping down the bowl with a rubber spatula as you work. Add the cream and beat on high speed until the mixture is light and smooth.