

# All in One Bake Shop



## Cupcakes

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This cupcake recipe is as easy as 1, 2, 3 it is delicious and is so moist!

Use vanilla bean paste instead of the vanilla extract for a great gourmet flavor!

**1**

Preheat oven to 350  
Mix together until the mixture  
resembles wet sand

2 sticks butter  
3 C cake flour  
2 C sugar  
1 1/2 Tbsp baking powder  
1/2 tsp baking soda

**2**

Mix wet ingredients together:

4 eggs  
1 3/4 C buttermilk  
2 Tbsp vanilla

**3**

Add half of the wet  
ingredients to the dry -  
mix on medium speed for  
2 minutes. Add the rest  
of the wet ingredients  
slowly - mix for another  
minute until well mixed.  
Bake for about 25  
minutes until cake  
springs back.

## Buttercream Icing

1 lb. high ratio shortening  
2 lb. 10x powdered sugar  
1/2 C heavy cream  
1 Tbsp vanilla  
1/4 tsp salt

Mix the sugar, cream,  
vanilla, salt and half of the  
shortening for 5 minutes at  
low speed and 2 minutes  
at medium speed. Add the  
remainder of the  
shortening and continue  
mixing for another 5  
minutes still at low speed.

