

● RECIPE COLLECTION ●

DARLA JO'S SECRET-INGREDIENT VANILLA CUPCAKES

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 cup granulate sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1/2 cup whole milk
- 1 cup of the secret ingredient (see below)

Preheat the oven to 350 degrees Fahrenheit and line a muffin tin with cupcake liners. In a medium-sized bowl, whisk together the all-purpose flour, baking powder, and salt. Set aside.

In a large mixing bowl, cream together the softened butter and granulated sugar until light and fluffy. You can use an electric mixer for this step. Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract. Gradually add the flour mixture to the wet ingredients, alternating with the whole milk. Begin and end with the flour mixture, mixing until just combined after each addition. Be careful not to overmix. Stir in the melted vanilla ice cream until the batter is smooth and well combined. Spoon the batter into the prepared cupcake liners, filling each one about two-thirds full.

Bake in the preheated oven for about 18-20 minutes, or until a toothpick inserted into the center of a cupcake comes out clean. Remove the cupcakes from the oven and allow them to cool in the muffin tin for a few minutes. Then transfer them to a wire rack to cool completely. Once the cupcakes have cooled, they can be frosted.

SECRET INGREDIENT: melted premium vanilla ice cream

