



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Vanilla Bean Cupcakes** (adapted from Confections of a Foodie Bride and Annie's Eats)

Makes about 30 cupcakes

3 cups (12 ounces) cake flour  
1 tablespoon baking powder  
1 teaspoon salt  
1 vanilla bean, split lengthwise  
16 tablespoons (2 sticks) unsalted butter, at room temperature  
2 cups (14 ounces) sugar (use vanilla sugar if you have it)  
5 large eggs, at room temperature  
1 ¼ cups buttermilk, at room temperature  
1 tablespoon vanilla extract

1. Preheat the oven to 350°F. Line two cupcake pans with paper liners. In a medium bowl, combine the cake flour and baking powder.
2. Place the butter and salt in the bowl of an electric mixer fitted with the paddle attachment. Scrape the vanilla bean seeds into the bowl of the mixer with the butter and discard the pod (or reserve for another use). Beat on medium-high speed for 3 minutes, until light and creamy in color. Scrape down the sides of the bowl and beat for one more minute.
3. Add the sugar to the butter mixture, ¼ cup at a time, beating for one minute after each addition. Mix in the eggs one at a time until incorporated. Scrape down the sides of the bowl after each addition. Combine the buttermilk and the vanilla extract in a liquid measuring cup. With the mixer on low speed, add one-third of the flour mixture, followed immediately by half of the buttermilk, mixing just until incorporated. Repeat with another third of the flour and the rest of the buttermilk, then the last of the flour. Scrape down the sides of the bowl and mix for 15 seconds longer.
4. Divide the batter between the prepared paper liners, filling each about 2/3 of the way full. Bake 18-22 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool in the pans 5-10 minutes, then transfer to a cooling rack to cool completely.