**Vanilla Cupcakes**

**ingredients**

* Moist vanilla cupcakes:
* 1/2 cup butter, softened
* 1 cup white sugar
* 1 egg
* 1 teaspoon vanilla extract (or vanilla bean paste)
* 1 1/2 cups all-purpose flour
* 2 teaspoons baking powder
* 1/2 teaspoon salt
* 1 cup milk
* Chocolate Butter Cream Frosting:
* 1/2 cup butter, softened
* pinch of salt
* 1/2 teaspoon vanilla extract
* 2 1/2 cups confectioners’ sugar 1/2 cup unsweetened cocoa powder
* 1/4 cup milk

**directions**

For the cupcakes:

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the shortening and white sugar. Beat in the egg and vanilla until light and fluffy. Combine the flour, baking powder, and salt, stir into the creamed mixture alternately with the milk. Using an ice cream scoop, drop into lined cupcake molds.

Bake for 15 to 20 minutes in preheated oven, until a toothpick inserted, comes out clean. Place on a rack to cool.

For the frosting:

In a large bowl, cream margarine and shortening until light and fluffy. Add salt, vanilla, confectioners’ sugar and milk. Whip until well blended and creamy. Frost cupcakes and enjoy.