WHITE BUTTER CUPCAKES

Cookery Principle: Drop Batter Cake Method

Ingredients:
1/3 c shortening
1/4 tsp salt
1/2 tsp vanilla
1/2 c sugar
1 egg
1/3 c +m 4 tsp milk
1 1/2 tsp baking powder
5/6 c flour
OR
2/3 c flour + 1/4 c cocoa

Equipment:
sieve
dry measures
liquid measure
measuring spoons
metal spatula
cooling rack
electric mixer
rubber spatula
large mixing bowl
medium mixing bowl
large spoon
table knife
10 cupcake liners
muffin pan (12)
Method:

1. Adjust rack to center position, preheat oven to 350°F. Line 10 muffin cups with cupcake liners.
2. Cream fat and sugar together in large bowl with electric mixer.
3. Add egg and vanilla and beat well until the mixture is light and fluffy.
4. Sift and then measure flour. Sift again with baking powder and salt into medium bowl.
5. Add dry ingredients to creamed mixture alternately with milk, about 1/3 at a time, beginning and ending with dry mixture.
6. Fill cupcake liners 2/3 full.
7. Bake for 20 minutes until golden brown and a toothpick comes out clean.
8. Cool in pan for 5 minutes, then remove from pan to cooling rack.
9. Once cool, transfer to a dinner plate. Cover with plastic wrap and label.