**Vanilla Cupcakes with Buttercream Icing**

Source: Canadian Living; serves 12

125 mL margarine, softened

200 mL sugar

2 eggs

2 mL vanilla

375 mL flour

7 mL baking powder

1 mL baking soda

0.5 mL salt

150 mL milk (50 mL milk powder & water)

15 mL vinegar

1. Preheat oven to 350 F. Grease or paper-line muffin tin. Make up milk; add vinegar, let sit to sour.
2. In a large bowl, beat together margarine and sugar until light and fluffy. Beat in eggs, 1 at a time, beating well after each; beat in vanilla.
3. In a separate bowl, whisk together flour, baking powder, baking soda and salt.
4. Stir flour mixture into creamed mixture alternately with soured milk (= dry, wet, dry).
5. Spoon batter into muffin tin.
6. Bake until toothpick comes out clean, about 20 minutes. Cool for 10 minutes; transfer to racks and let cool completely.

**Vanilla Buttercream Icing**

125 mL margarine

625 L sifted icing sugar (= five 250 mL)

60 mL whipping cream

1 mL vanilla

In a large bowl, beat margarine until light and fluffy. Alternately beat in sugar and cream, making 2 additions of sugar. Beat in vanilla.