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Sometimes you just can't go wrong with good ole fashioned recipes. This weekend I pulled out my giant Better Homes & Garden Cookbook that I have had for YEARS and ran across this delicious recipe for classic [Yellow Cupcakes](#) with a simple [Cream Cheese Frosting](#). With all the class parties this week it seemed like the perfect treat for Hunter and his fellow

Valentines at preschool. Making them mini provides a tasty little bite without a full-on sugarload, which there will no doubt be a shortage of on this delectable day of sweets. Visit the seasonal aisles at Target and Walmart for festive liners, sprinkles and other toppers such as these. HAPPY VALENTINE'S DAY!!!!!!!!!!

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Yellow Cupcakes

Ingredients:

- 3/4 cup butter, softened
- 3 eggs
- 2 1/2 cups all-purpose flour, sifted
- 2 1/2 tsp baking powder
- 1/2 tsp salt
- 1 1/2 tsp vanilla
- 1 1/4 cups milk

Directions:

1. Allow butter and eggs to stand at room temperature for 30 minutes. In a medium bowl sift together flour, baking powder and salt; set aside. Place mini cupcake liners in pans.
2. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Gradually add sugar, about 1/4 cup at a time, beating on medium speed until well combined and scraping sides of bowl. Beat on medium speed for 2 minutes more. Add eggs, one at a time, beating after each addition (about 1 minute total). Beat in vanilla. Add flour mixture and milk alternately to beaten mixture, beating on low speed after each addition just until combined.
3. Fill each cupcake liner about 1/3 to 1/2 of the way full. Tip: Pour

batter into an icing bag or heavy-duty freezer bag and clip the end to fill liners. This will cut down on the mess around the pan and allow for more accurate filling.

4. Bake in a 375 degree oven for 9-10 minutes or until center is set. Cool on a wire rack. Once thoroughly cooled, frost with cream cheese frosting. Makes approximately 72 mini cupcakes.

Cream Cheese Frosting

Ingredients

- 4 oz reduced fat cream cheese (Neufchatel), softened
- 1/4 cup butter, softened
- 1 tsp vanilla
- 3 cups powdered sugar, sifted
- 1-2 tsp milk
- Desired food coloring or paste

Directions:

Beat cream cheese, butter and vanilla in a medium bowl with an electric mixer on medium speed until light and fluffy. Gradually add powdered sugar, beating well. If necessary, gradually beat in milk to reach spreading consistency. Add a few drops of desired food coloring and mix well for uniformity.