

Foster's Famous Vanilla Cupcakes

1 & 1/2 cup cake flour
1 cup sugar
1 & 1/2 tsp baking powder
1/4 tsp salt
1/2 cup butter softened (one stick)
1 large egg
2 large egg yolks
1 & 1/2 tsp vanilla
1/2 cup coconut (for moistness)
1/2 cup milk

In one bowl, sift cake flour with baking powder and salt. In another bowl, cream butter and sugar with mixer. Beat in eggs and vanilla until creamy. Add cake flour mixture a little at a time with the milk until well blended and fluffy. Fold in coconut. Fill cupcake liners 2/3 full. Makes around 15.

Bake at 350 for 20 - 25 minutes. Let cupcakes cool on rack. Pile on the vanilla frosting.

Vanilla Frosting

1 box confectioners sugar
1/2 cup butter softened (1 stick)
3-4 tbsp milk or, if you want it extra special, instead of milk
add 3 & 1/2 tbsp half and half
1 tsp vanilla

Combine all in a bowl, and beat with your mixer for two minutes until creamy.

Serious Chocolate Frosting

1 stick butter
1/2 cup cocoa (I use Hershey's)
1/3 cup milk — if you add a little cream, it's heaven
3 cups powdered sugar
1 tsp vanilla

Combine powdered sugar, vanilla in bowl with milk and mix on low.

Melt butter, add cocoa. Add to sugar mixture, beating till fluffy. I whip this on high at the end.

Sonny's Chocolate Mayonnaise Cupcakes

2 cups cake flour
1/3 cup unsweetened cocoa (I use Hershey's)
1 cup water
1 tsp vanilla
3/4 cup mayonnaise plus 1 tblsp mayo
1 egg
1 cup sugar plus 1 tblsp sugar
2 teaspoons baking soda
1/2 tsp salt

Sift in bowl — cake flour, cocoa, baking soda, and salt. Stir well to blend. In another bowl, cream sugar, mayonnaise, egg, water and vanilla together in mixer on low at first, then high to blend. Add dry ingredients to wet 1/3 at a time until well blended.

Bake at 350 for 18 minutes, then check for doneness. Can go 20 - 25 minutes depending on your stove. Makes 16-18 regular cupcakes. Frost high and deep with chocolate or vanilla frosting. Grate chocolate over the frosting if you really want to show off.