

All-Occasion Downy Yellow Butter Cupcakes with Mini-Chocolate Chips

Ingredients

- 6 large egg yolks
- 1 cup milk
- 2 1/4 teaspoons vanilla
- 3 cups sifted cake flour
- 1 1/2 cups sugar
- 1 tablespoon + teaspoon baking powder
- 3/4 teaspoon salt
- 12 tablespoons unsalted butter (must be softened)

Preparation

Preheat the oven to 350°F.

In a medium bowl lightly combine the yolks, 1/4 cup milk, and vanilla.

In a large mixing bowl combine the dry ingredients and mix on low speed for 30 seconds to blend. Add the butter and the remaining 3/4 cup milk. Mix on low speed until the dry ingredients are moistened.

Increase to medium speed (high speed if using a hand mixer) and beat for 1 1/2 minutes to aerate and develop the cake's structure. Scrape down the sides. Gradually add the egg mixture in 3 batches, beating for 20 seconds after each addition to incorporate the ingredients and strengthen the structure. Scrape down the sides.

Scoop the batter into the cupcake tins lined with papers. Fill them about 3/4 full. Bake 15 to 20 minutes or until a tester inserted near the center comes out clean and the cake springs back when pressed lightly in the center.

Let the cupcakes cool in the pan on racks for 10 minutes.

Makes 24 cupcakes.