



INGREDIENTS

WET INGREDIENTS

2 large eggs

½ cup + 2 TBSP of granulated sugar

DRY INGREDIENTS

1 cup of sifted AP flour

1 TSP of baking powder

Pinch of kosher salt

OTHER

1/3 cup of melted & cooled butter

¼ cup of full fat milk

2 TSP of vanilla bean extract

¼ cup of icing sugar

NOTES:

All your ingredients need to be at room temperature.

For better results always sift the flour before measuring it.



COTTON BREAKFAST CUPCAKES

BY Caterina Romano's Kitchen

DIRECTIONS

1. Preheat the oven to 350 DF.
2. In a bowl of a stand mixer fitted with a whisk attachment, add the eggs and sugar and continue mixing until the two components come together and turn into a pale-yellow color
3. Whisk together the flour and baking powder.
4. With the mixer on stir, sprinkle the dry ingredients to the wet, one tablespoon at a time.
5. Change from a whisk to a paddle attachment.
6. Combine the milk & vanilla with the melted butter.
7. Add two scoops of the batter to the butter mixture. Mix well.
8. Fold the butter mixture into the batter.
9. Line the cupcake tray with cups of your choice.
10. Using an ice-cream scooper, fill the cupcakes with the batter 90% of the way.
11. Tap the baking tray a couple of times to get rid of any air bubbles.
12. Bake for 20-22 minutes until your wood skewer comes out clean.
13. Allow the cookies to cool.
14. Top with icing sugar.