

Egg-Free Birthday Cupcakes

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Prep time: 15 minutes

Cook time: 20 minutes

Yield: 24 cupcakes or 12 jumbo cupcakes

No eggs / No nuts / No fish / No soy / No sesame*

Ingredients:

- ½ cup plain Greek yogurt
- 1½ cup whole milk
- 1½ Tablespoons apple cider vinegar
- 2½ cups all-purpose flour
- 1 Tablespoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1¼ cup sugar
- ¾ cup unsalted butter, softened
- 1 Tablespoon pure vanilla extract
- 1 recipe vanilla frosting



Instructions:

1. Wash hands with soap and warm water.
2. Measure yogurt and milk. Add vinegar to milk and stir. Set milk and yogurt aside to warm to room temperature.
3. Preheat oven to 350°F. Place cupcake liners in muffin tins.
4. In a large mixing bowl, combine flour, baking soda, baking powder, salt, & sugar.
5. Add butter and mix until evenly distributed into dry ingredients.
6. Add yogurt, milk, and vanilla extract. Mix until completely combined.
7. Use a ¼ cup measurer to evenly pour batter into muffin tins. Bake at 350°F for 20-22 minutes (24-26 minutes for jumbo muffins), or until a toothpick inserted into center of muffin comes out clean.
8. Let muffins cool in pans set on a wire rack. After 10 minutes, remove cupcakes from muffin tins and let cool on wire rack. Wait until cupcakes are completely cooled before frosting.

Leftover muffins can be stored at room temperature for 2-3 days or refrigerated for up to 5 days.

To Freeze Leftovers:

Bake as directed and cool to room temperature. Cupcakes can be frosted before freezing or frozen unfrosted. Carefully set cupcakes inside a plastic freezer bag or container. Remove air from bag or container before sealing or use a food saver.

Label container and freeze for 3-6 months for best quality. Thaw at room temperature before eating.