

## Ingredients

- 1.5 cups all-purpose flour
- 1.5 tsp baking powder
- 2/3 cup sugar
- 1 tsp Vanilla extract
- 1/4 tsp salt
- 3 Eggs large
- 1/4 cup milk
- 1/2 cup unsalted butter

## Instructions

1. Combine the flour, baking powder and salt together in a bowl whisk and set aside.
2. In the bowl of your electric mixer, or with a hand mixer, beat the butter and sugar until light and fluffy. (About 4 to 5 minutes).
3. Add the eggs, one at a time, beating well after each addition.
4. Set the mixer on a low speed and add half of the flour mixture. Beat until fully incorporated (few seconds). Add the milk and beat again till fully incorporated.
5. Finally, whisk in the remaining half of the flour.
6. Add the Vanilla extract and whisk. Be careful not to over whip at this point. Please read "note 4" on this.
7. Divide the batter evenly into the prepared muffin pan and bake at 350°F for 18 to 20 minutes or till a tester inserted into the middle of the cake comes out clean.