Confetti Cupcakes with Cream Cheese Frosting

Ingredients

Cake
- 1 + 2/3 cup flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup (1 stick) butter
- ¾ cup sugar
- ¼ cup brown sugar
- 1 egg
- ¼ cup yogurt
- ¾ cup milk
- 1 tablespoon vanilla extract
- ½ cup sprinkles (not nonpareils), plus more for decorating

Frosting
- ½ cup (1 stick) butter
- 1 8-ounce package cream cheese
- 1 cup powdered sugar
- 1 teaspoon vanilla

Directions

Preheat oven to 350° and line 12 cupcakes with liners.

In a medium bowl, mix the flour, baking powder, baking soda, and salt; set aside. Melt butter, then beat in the sugars vigorously. Allow to cool for a few minutes. Then add the egg, yogurt, milk, and vanilla. Slowly mix in the dry ingredients until smooth. Stir in the sprinkles last, and do not over-mix.

Spoon batter into cupcakes, each about three-quarters full, and bake about 20 minutes.

While they are baking, make your frosting by creaming the butter and cream cheese until smooth and creamy. Slowly add in the powdered sugar and beat. Mix in vanilla.

Frost the cupcakes when they have cooled completely. Add sprinkles on top!