Mini Vanilla Bundt Cakes

12 tablespoons butter, at room temperature

3/4 cups sugar

3 large eggs, at room temperature

1 teaspoon baking powder

1/2 teaspoons salt

1 1/2 cups King Arthur Unbleached All-Purpose Flour

1/2 Tablespoon vanilla

1/4 teaspoon almond extract

1/4 cup + 2 Tablespoons milk, room temperature

Glaze

1 cup powdered sugar

1/2 teaspoon vanilla

2-4 Tablespoons milk

Beat together butter and sugar until light and fluffy.

Beat in baking powder and salt.

Beat in 3 of the eggs, one at a time.

Mix in 2 T. flour, followed by another egg. Repeat until all eggs are incorporated.

Add extracts to milk.

Add remaining flour to batter in 3 batches, alternating with milk.

Scoop batter into a greased mini bundt pan.

Bake 20 minutes at 350.

Loosen the edges of the cakes and invert onto a rack to cool.  Remove cakes from pan after 10 minutes.

Combine glaze ingredients.

Drizzle glaze over cakes.