Vanilla Cupcakes

1½ cups all-purpose flour

1 cup granulated sugar

1½ teaspoons baking powder

½ teaspoon table salt

8 tablespoons unsalted butter (1 stick), room temperature

½ cup sour cream

1 large egg , room temperature

2 large egg yolks , room temperature

1½ teaspoons vanilla extract

Vanilla Buttercream Frosting

Adjust oven rack to middle position; heat oven to 350 degrees F.

Line standard muffin/cupcake tin with paper or foil liners.

Whisk together flour, sugar, baking powder, and salt in bowl of standing mixer fitted with paddle attachment.

Add butter, sour cream, egg and egg yolks, and vanilla; beat at medium speed until smooth and satiny, about 30 seconds.

Scrape down sides of bowl with rubber spatula and mix by hand until smooth and no flour pockets remain.

Divide batter evenly among cups of prepared tin.

Bake until cupcake tops are pale gold and toothpick or skewer inserted into center comes out clean, 20 to 24 minutes.

Remove the cupcakes from tin and transfer to wire rack; cool cupcakes to room temperature before frosting.