



HOUSE OF YUMM

treats . eats . family

Reader Favorites!



Snacks/Appetizers



Chick Fil A Sauce

Ingredients:

- 1/4 cup mayonnaise
- 2 tablespoons honey
- 1 tablespoon yellow mustard
- 2 teaspoons Dijon mustard
- 2 teaspoons freshly squeezed lemon juice
- 2 tablespoons BBQ sauce

Directions:

1. Whisk together mayonnaise, honey, mustards, lemon juice and BBQ sauce.
2. Store in refrigerator in a closed container.



Click [HERE](#) to go see the recipe and photos on the blog!

This Copycat Chick-Fil-A Sauce is perfect for dipping fries, chicken, or whatever else your heart desires. Super easy to make at home.

Caprese Bruschetta

Ingredients:

- 8 ounces of balsamic vinegar
- 8 ounces of fresh mozzarella
- 2 tablespoons fresh chopped basil
- 2 cups cherry tomatoes
- 1 french baguette loaf

Directions:

1. Pour the balsamic vinegar into a small saucepan, and heat over low to medium heat until it comes to a slow boil. Allow to simmer for about 8-10 minutes. The vinegar will thicken while it cooks. Once the amount that is in the pan reduces by about half, turn the heat off. Pour the vinegar into a bowl to allow to cool. As the vinegar cools it will thicken more and become a glaze.
2. Chop the fresh mozzarella.
3. Cut the tomatoes in half or thirds to desired size.
4. Roll the basil to chop into fine strips. Combine the mozzarella, tomatoes, and basil together and gently stir to mix.
5. Slice the baguette into desired slice size. You can toast the baguette if desired, or serve un-toasted. To toast preheat the oven to 400 degrees. Cover a cookie sheet with foil. Lay the slices down on the foil and cover with butter or olive oil. Bake for 8-10 minutes until golden brown.
6. Serve with the bruschetta on top of the baguette and a balsamic glaze drizzle on top.



Click [HERE](#) to see the recipe and photos on the blog!

Flavorful tomatoes, basil, and fresh mozzarella with a balsamic reduction drizzle.

Tex-Mex Hot Pimento Cheese Dip

Ingredients

- 8 ounces sharp cheddar cheese shredded
- 8 ounces jack cheese shredded
- 4 ounces pimento peppers
- 1 jalapeno seeded and diced
- 1/4 cup diced green onion
- 1 teaspoon cumin
- 1 and 1/2 cup mayonnaise

Toppings: Cilantro & Green Onion

Directions

1. Preheat oven to 350 degrees.
2. Add shredded cheese, pimento peppers(drain the liquid from the jar before using), diced jalapeños, diced green onion, and cumin to large mixing bowl.
3. Spoon in the mayonnaise. Stir to combine.
4. Add the cheese mixture to small cast iron skillet or 8x8 baking dish.
5. Bake uncovered for about 20 minutes until hot and bubbly.
6. Serve while warm and enjoy!



Click [HERE](#) to see the recipe and photos on the blog!

Tex Mex style Hot Pimento Cheese Dip is the ultimate in hot cheese dip recipes! Loaded with sweet pimento peppers, jalapeños, cumin, and topped with some cilantro. This cheese dip is sure to disappear FAST!

Easy Family Dinners



Cheese Enchiladas with Texas Chili Gravy

Ingredients

Chili Gravy:

- 1/4 cup vegetable oil, or shortening
- 1/4 cup all-purpose flour
- 1/2 teaspoon black pepper
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 2 teaspoon ground cumin

- 1/2 teaspoon dried oregano
- 2 tablespoons chili powder
- 2 cups beef broth

Enchiladas:

- 15-20 6 inch white corn tortillas
- 2 cups shredded monterey jack cheese
- 1/2 cup diced onion optional

Directions:

1. Heat the shortening or oil in a medium size sauce pan over medium heat. Once melted or the oil is heated add in the flour. Whisk together, this will be thick Cook for about 2 minutes while stirring.
2. Add in the spices, stir to combine. Will be a thick dark red paste. Allow this to cook for an additional 2 minutes. Then pour in the beef stock. Stir so that it is a smooth liquid, all the thick spices are mixed in. Bring to a simmer and allow to simmer for about 10-15 minutes to thicken. Remove from heat.

Enchiladas

3. Heat the corn tortillas in the microwave for about 30 seconds, having them warm helps to prevent tearing.
4. Sprinkle a small handful of monterey jack cheese onto a tortilla, sprinkle with diced onion if desired, roll it up and place in casserole dish with the seam side down. Continue until the casserole dish is full.
5. Once the sauce is done pour it over the enchiladas.
6. Bake in the oven at 350 degrees for about 10 minutes or until the cheese is completely melted. Sprinkle with additional cheese and bake for an additional 5 minutes.
7. Top with any optional toppings of choice: green onion, tomato, cilantro, sour cream.



Click [HERE](#) to see the recipe and photos on the blog!

Classic Tex Mex Cheese Enchiladas made with Texas Chili Gravy, a homemade enchilada sauce recipe that is bursting with BOLD flavors. This easy meal can be put together in under 30 minutes making it perfect for a weeknight dinner!

Bacon Bourbon Meatballs

Ingredients:

- 6 bacon strips
- 1/2 medium yellow onion
- 1 lb ground beef
- 1/2 cup breadcrumbs
- 2 tablespoons fresh chopped parsley
- 1 large egg
- 1 teaspoon chili powder
- 1 teaspoon salt
- 1 tablespoon vegetable oil
- 1 cup barbecue sauce
- 1/2 cup water
- 3 tablespoons bourbon

Directions:

1. Place the uncooked bacon into a food processor and process for about 1 minute or until bacon is finely ground up. Add in the onion and process until onion is finely chopped and mixed in.
2. Spoon bacon and onion mixture into large bowl. Add ground beef, breadcrumbs, parsley, egg, chili powder, and salt. Stir to combine.
3. Scoop out the meat mixture and roll into balls using your palms, should make about 24 1 inch meatballs.
4. Heat oil in large saucepan over medium heat. Place the meatballs into the sauce pan and cook, turning every couple minutes to ensure all sides cook evenly. Cook for about 8-10 minutes until fully cooked.
5. Remove the meatballs and set aside. Remove the pan from the heat and pour out the excess grease.
6. Add the barbecue sauce, water and bourbon to the saucepan and return to heat. Stir to mix the sauce together. Add in the meatballs and allow them to simmer in the sauce for at least 10 minutes.



Click [HERE](#) to see the recipe and photos on the blog!

• These meatballs are made with bacon and ground beef •
• and simmered in a bourbon bbq sauce. Perfect to serve •
• as an appetizer for the big game or on a sandwich for •
• family dinner! •

Chile Relleno Soup

Ingredients:

5 poblano chiles
2 tablespoons olive oil
1 tablespoon butter
1 onion chopped
4 cloves of garlic minced
1/4 cup of cilantro chopped
1/2 cup of flour
2 cups chicken broth

1 cup heavy cream

1 cup milk

1 teaspoon salt

Chile Relleno Topping

2 eggs

2 tablespoons flour

1/2 cup cooking oil

1/2 teaspoon pepper

1 cup shredded jack cheese

Directions:

1. Clean and dry the poblano chiles. Place them on a baking sheet lined with foil. Place under the broiler for 5 minutes. Turn the chiles over and broil for another 5 minutes. Should be blackened. Remove from the oven and place the chiles in a sealed plastic bag. Set aside
2. In a large saucepan heat the olive oil and butter over medium heat. Add the onions and cook for about 2 minutes until softened. Add the garlic and cilantro. Cook for about 3 minutes.
3. Add the 1/2 cup of flour to the saucepan and stir to coat the veggies. Cook for about 2 minutes. Then add the chicken broth, cream, milk, salt and pepper. Bring to a low simmer.
4. Once the chiles have cooled to the touch, Cut off the top, remove the seeds, and then remove the skin. (I found it easiest to use a paring knife to remove the skin)
5. Set one of the chiles aside for the chile relleno topping. Chop up the other 4 chiles and add to the soup. Allow the soup to continue simmering approximately 15-20 minutes.
6. While the soup simmers, slice the remaining chile in half (should already have the seeds and skin removed).
7. Set up two small bowls. Add egg yolks to one bowl, whites in the other. Beat the egg whites for about a minute and add the 2 tablespoons of flour. In the other bowl beat the egg yolks. Set up a small frying pan and heat the cooking oil over medium heat. Dip the chile slices into the egg yolk, then into the egg white/flour mixture. Add to the cooking oil and fry on each side about 1-2 minutes until golden.



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8. Just before serving the soup, add 1/2 cup of shredded Jack cheese and stir until completely melted. Serve the soup into bowls, top with the chile relleno and extra shredded jack cheese. You can place the bowls under the broiler if desired to melt the cheese on top, however, this step is not required.

A creamy poblano soup topped with an open faced
chile relleno

Cilantro Lime Cauliflower Rice

Ingredients:

- 1 head of cauliflower
- 1 lime
- 2 cloves of garlic
- 1 handful chopped cilantro

Directions:

1. Remove the leaves from the cauliflower, and cut the head in half. Remove the cauliflower from the core so you only have the florets. Place half the cauliflower into the processor and process until only small pieces remain. Remove from the processor and place into a pan. Process the remaining cauliflower repeating the steps.
2. Mince the garlic and add to the cauliflower in the pan. Cook over medium heat for about 5 minutes, stirring constantly. When cauliflower is slightly toasted, and garlic cooked, remove from heat.
3. Toss with cilantro and juice from the whole lime.



Click [HERE](#) to see the recipe and photos on the blog!

Light and fluffy cilantro lime cauliflower rice! The perfect gluten free side dish for all your mexican dishes!

Creamy Cajun Shrimp Pasta

Ingredients

- 12 ounce package frozen precooked Shrimp
- 2 tablespoons butter
- 2 tablespoons all purpose flour
- 2 cups milk (I used 2%)
- 2 garlic cloves minced
- 1/4 teaspoon white pepper
- 1/8 teaspoon salt
- 1 tablespoon cajun seasoning
- 2 cups grated parmesan cheese
- 1 red bell pepper diced
- 1 lb pasta (I used linguine)

Directions

1. In a medium size pot boil water and add the pasta to cook. While the pasta is cooking prepare the sauce.
2. In a medium size frying pan add the Shrimp and cook according to directions. Once the shrimp is cooked, remove the shrimp from the pan and set aside.
3. Add 2 tablespoons of butter to the pan heat until melted. Add in the garlic and heat for another 30 seconds.. Add two tablespoons of flour and whisk together. This will be clumpy.
4. Slowly pour in the milk, whisking to combine. Add in the spices and continue whisking to mix.
5. Add the parmesan cheese, continue cooking over medium heat whisking until the cheese is melted and the sauce is creamy. Add the diced red bell pepper and allow the sauce to cook for an additional 5 minutes stirring occasionally.
6. Drain the pasta, add to the sauce and stir to coat. Top with shrimp, and parmesan. Optional: Diced tomatoes and green onion



Click [HERE](#) to see the recipe and photos on the blog!

This easy to make creamy pasta comes together in 30 MINUTES or less and is loaded with juicy shrimp plus packs a spicy cajun flavor!! Tastes just like a dish from your favorite restaurant but for a fraction of the cost! Perfect for a weeknight dinner or family meal!

Hawaiian Grilled Cheese

Ingredients:

- 2 slices of bread
- 3 slices of pineapple, fresh or canned
- 3 slices canadian bacon
- shredded Monterey Jack cheese
- butter
- oregano and parsley

Directions:

1. Butter one side of each slice of bread and sprinkle with parsley and oregano to taste
2. On non buttered side of bread place the shredded cheese, then the canadian bacon, pineapple, and top with the other slice of bread, buttered side facing up.
3. Cook sandwich on stove top on a griddle or frying pan. Once bread is toasted on one side flip the sandwich to toast the other side. Cook on a low heat to allow the cheese to melt while the bread is toasting.



Click [HERE](#) to see the recipe and photos on the blog!

This Hawaiian grilled cheese is bursting with pineapple, Canadian bacon and jack cheese!

No Yeast Pizza Dough

Ingredients:

- 2 1/4 cups all purpose flour
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1 cup milk
- 1/4 cup butter (room temperature)

Directions:

1. Preheat oven to 450 degrees. Line baking sheet with parchment paper, or prepare your pizza pan to your preference or instructions.
2. In large mixing bowl combine all ingredients, using dough hook mix on low speed until one ball of dough forms. (This can be made without a mixer, you will just stir until you have a ball of dough that forms)
3. Sprinkle flour onto a rolling pin and your hands, remove the ball of dough from the mixing bowl and pat down with flour to help form into a solid ball. Dough may be slightly sticky straight from the mixer.
4. Roll the dough into a ball and set onto the prepared baking sheet. Using the rolling pin coated with flour roll out the dough to desired thickness, mine was about 1/4 of an inch thick.
5. Top with desired toppings and bake for 10-12 minutes. Remove from oven, allow time to cool and enjoy!



Click [HERE](#) to see the recipe and photos on the blog!

This {No Yeast} Pizza Dough is the quickest, easiest way to make fresh, homemade pizza for your family. All it takes is 15 minutes from start to finish!

Spinach & Artichoke Mac And Cheese

Ingredients:

14 ounces of small elbow macaroni noodles
8 ounces of shredded Jack cheese
4 ounces of shredded Parmesan cheese
14 ounce can of artichoke hearts drained and chopped
10 ounce chopped spinach thawed and drained

1/4 cup milk
3 tablespoons butter
1/2 teaspoon salt
1/4 teaspoon pepper
red pepper flake topping (optional)
Additional Parmesan cheese for topping (optional)

Directions:

1. In large pot bring water to a boil and add in the macaroni noodles. Boil while stirring occasionally for about 10-12 minutes until soft. Drain the water and return the noodles to the pot. Reduce the heat to low.
2. Add in the milk, butter, and cheese. Stir until well combined and the cheese is completely melted.
3. Add in the spinach (make sure you drained as much water as you can) and artichoke hearts. Stir until well combined. Add salt and pepper to taste.
4. Top with additional toppings as desired and enjoy!



Click [HERE](#) to see the recipe and photos on the blog!

This dish is all made in one pot, and is the perfect cheesy meal to sneak in some veggies.

Taco Soup

Ingredients:

- 1/2 small yellow onion diced
- 1 lb ground beef
- 2 cloves garlic minced
- 1 15 ounce can tomato sauce
- 1 10 ounce can diced tomatoes with green chiles
- 1 15 ounce can black beans drained and rinsed
- 1 15.25 ounce can whole kernel golden sweet corn
- 1 3.8 ounce can sliced olives
- 2 tablespoons chili powder
- 1/2 teaspoon black pepper
- 3/4 teaspoon salt
- 2 teaspoons cumin
- 1 teaspoon oregano
- 1 teaspoon garlic powder
- 2 cups beef stock

Directions:

1. Add the ground beef to a large pot, cook the meat over medium heat until mostly browned, add the diced onion and continue cooking, stirring occasionally until the meat is browned. Add in the minced garlic and cook for another 30 seconds.
2. Drain the grease and return the pot to the stovetop. Pour in the tomato sauce, diced tomatoes with green chiles, black beans, corn, and olives. Stir to combine. Add in the chili powder, black pepper, salt, cumin, oregano, and garlic powder. Stir until mixed. Pour in the beef stock.
3. Allow the soup to come to a boil, then reduce the heat and allow to simmer for about 10 minutes.
4. Serve and enjoy!



Click [HERE](#) to see the recipe and photos on the blog!

Get cozy with this delicious Taco Soup that you can make in under 30 minutes! It's the perfect quick and easy dinner!

Turkey Chili

Ingredients:

- 1 pound ground turkey
 - 2 garlic cloves minced
 - 1/2 yellow onion chopped
 - 1 15 ounce can of tomato sauce
 - 1 14.5 ounce can of diced tomato
 - 1 7 ounce can of diced green chiles
 - 1 15 ounce can of kidney beans (drained)
 - 1 15 ounce can of black beans (drained)
 - 2 tablespoons Chili powder
 - 2 teaspoons cumin
 - 1/2 teaspoon black pepper
 - 1/2 teaspoon salt
 - 2 teaspoons garlic powder
 - 1 teaspoon brown sugar
- Toppings (optional) sour cream, cheese, green onion

Directions:

1. Add the ground turkey, garlic, and onion to a medium size skillet. Cook over medium heat until the onion is soft and the turkey is completely cooked.
2. Remove from heat and add to the crockpot.
3. Add in all the other ingredients, stir to combine. Cook over low heat for 4-6 hours.



Click [HERE](#) to see the recipe and photos on the blog!

This crockpot Turkey Chili is so thick and hearty and bursting with flavor. Perfect for cuddling up with on a chilly day.

Desserts



Cinnamon Blondies

Ingredients:

- 2 cups all purpose flour
- 1 tablespoon ground cinnamon
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 2 cups packed light brown sugar
- 1/2 cup butter
- 2 large eggs
- 2 teaspoons vanilla extract

Topping

- 1 teaspoon ground cinnamon
- 1/4 cup granulated sugar
- 1 tablespoon butter (melted)

Directions:

1. Preheat oven to 350 degrees F. Line a 9x9 baking pan with foil. Grease the foil with baking spray or butter. Set aside.
2. In medium bowl mix together the flour, cinnamon, baking powder and baking soda. Set aside.
3. Add the brown sugar and butter to a medium sized saucepan. Cook over medium low to medium heat for about 5 minutes or until melted and smooth. Remove from heat and cool for approximately 10 minutes.
4. Add the eggs and vanilla. Stir to combine.
5. Stir in the flour mixture. Spread the batter in the prepared baking pan.
6. Bake at 350 degrees F for 40 mins. Remove from the oven and cool in the pan for 5 minutes. Mix together the sugar and cinnamon for the topping in a small bowl. Brush the top of the bars with the melted butter and sprinkle with the cinnamon sugar mixture. Lift the bars out by holding the foil and set to continue cooling on a wire rack.



Click [HERE](#) to see the recipe and photos on the blog!

Cinnamon Blondies! The ULTIMATE soft & chewy cinnamon blondie! Easy dessert recipe.

Cookie Monster Bark

Ingredients:

- 8 ounces semi sweet chocolate (I used Ghirardelli)
- 8 ounces royal blue candy melts
- 1/4 cup broken chocolate chip cookies
- 1/4 cup broken chocolate
- 1/4 cup broken chocolate sandwich cookies
- candy eyes

Directions:

1. Prepare a cookie sheet by covering it with foil or a silicon baking sheet, set aside
2. Chop the chocolate, melt in microwave by putting in for 30 seconds at a time until fully melted. Pour over the prepared cookie sheet. Spread out into a thin even layer. Place sheet in fridge to allow the chocolate to chill for about 15 minutes.
3. In the meantime prepare the cookies and candy eyes. Break up the cookies and have the eyes nearby to work quickly before the next layer cools.
4. Once the chocolate is set remove from the fridge, allow to come to room temperature about five minutes.
5. Melt the blue candy melts by heating in 30 second increments, stirring in between, until completely melted.
6. Pour over the chocolate and spread into an even layer. Press the pieces of cookie and the candy eyes into the blue chocolate before it sets.
7. Place the sheet back into the fridge to set for another 10 minutes. Once set remove and allow to warm to room temperature for about 5 minutes. Peel from cookie sheet and break into pieces.



Click [HERE](#) to see the recipes and photos on the blog!

.....
: A super fun treat for all ages! Cookie Monster Bark! This easy
: to make bark is loaded with chunks of cookies and fun little
: candy eyes.
:

Lemon Cookies

Ingredients:

- 2 cups flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 tablespoon lemon zest
- 1/2 cup unsalted butter (room temperature)
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 2 tablespoons lemon juice

Glaze

- 2 cups powdered sugar
- 2 tablespoons lemon zest
- 1/3 cup lemon juice

Directions:

1. Preheat oven to 350 degrees
2. Prepare a cookie sheet with a non-stick spray, or parchment paper, set aside
3. In a medium bowl whisk the flour, baking soda, salt, and lemon zest.
4. In large mixing bowl beat the butter for a few seconds, add the sugar and mix until light and fluffy. Add in the egg, vanilla, and lemon juice. Mix until fully combined.
5. Continue mixing while you add in the dry ingredients. Mix until fully combined.
6. Drop cookie dough by the spoonful onto the prepared cookie sheet. Bake until light golden on edges, approximately 14 minutes. Remove from oven, let cool on the cookie sheet about 5 minutes and then remove to continue cooling on a wire rack.
7. Once cooled prepare the glaze by whisking the powdered sugar, lemon juice, and lemon zest together until well combined. Spoon onto the top of the cookies. Allow to sit and dry, glaze will harden.
8. Store cookies in airtight container at room temperature. Enjoy!



Click [HERE](#) to see the recipe and photos on the blog!

Soft bakery style Lemon Cookies with a lemon zest glaze!

Lemon Crumble Bars

Ingredients:

- 1/2 cup of butter melted
- 1/2 cup sugar
- 1/4 cup light brown sugar
- 1 and 1/2 cup flour
- 1 cup lemon curd

Directions:

- 1.Melt the butter in a microwave safe bowl, and microwave for about 1 minute until completely melted.
- 2.Remove from the microwave, add the sugars and stir to combine.
- 3.Add in the flour and stir. Mixture will be dry and crumbly. Set aside about 3/4 of a cup of the crust/crumble topping.
- 4.Spoon the remaining crust mixture into a greased 9x9 baking pan. Distribute the crust mixture evenly through the baking pan and press down with a spoon so that it forms the crust.
- 5.Add the cup of lemon curd on top of the crust, and sprinkle the top with the remaining crumble mixture.
- 6.Bake at 350 degrees for approximately 40 minutes. Remove from the oven and allow to cool for approximately 15-20 minutes. Place into the refrigerator for approximately 1 hour to further set the bars prior to cutting and serving.
- 7.Store in the refrigerator in an airtight container until ready to serve. Enjoy!



Click [HERE](#) to see the recipe and photos on the blog!

Enjoy the tangy, sweetness of homemade lemon curd sandwiched between buttery crumbles with these Lemon Crumble Bars.

Peanut Butter Brownie Bites

Ingredients:

- 1 box of brownie mix (for a 9x13 in pan)
- 1 cup peanut butter
- 4 tablespoons milk of choice

Directions:

1. In medium size mixing bowl combine the brownie mix and peanut butter. Stir and then knead until combined.
2. Add the milk slowly and stir until desired consistency is reached.
3. Taking a tablespoon amount at a time roll the dough into small balls with your hands.
4. Serve immediately or store in a covered container in the refrigerator.



Click [HERE](#) to see the recipe and photos on the blog!

No Bake Peanut Butter Brownie Bites. Perfect combo of PB and chocolate! Only 3 ingredients, and ready in 5 minutes!

Mini Pecan Pies

Ingredients:

- 3/4 cup white sugar
- 1/4 cup light brown sugar
- 1 cup corn syrup
- 3/4 teaspoon vanilla extract
- 1/3 cup melted butter
- 3 eggs beaten
- 1 cup chopped pecans
- 2 Pillsbury pie crusts, or pie crust of choosing

Directions:

1. Preheat the oven to 350 degrees. Grease your mini muffin tin.
2. Roll out the pie crusts and cut with a circle cookie cutter, or I used a child's cup (from Ikea) about 3 inches in diameter. Press the pie crust circles into the mini muffin tin.

Pie Filling

3. Add all ingredients except for the pecans into a medium size mixing bowl and stir until combined. Will be the consistency of a syrup.
4. Add a small amount of pecans to each pie circle in the muffin tin. Pour about a 1/4 cup serving of pie filling on top of pecans into each pie cup. The pecans will float to the top.
5. Bake for 22-25 minutes. Mine were done at exactly 23 minutes but cooking time can vary based on your oven. Remove from the oven and allow to cool for about 5 minutes, remove gently, use a fork if needed and allow to continue cooling on a wire cooling rack. Will make about 24-30 mini pies.



Click [HERE](#) to see the recipe and photos on the blog!

These Pecan Pies might look small..but they pack a BIG Pecan Pie taste!

The Perfect Vanilla Cupcake

Ingredients:

- Cupcake:**
- 1 cup granulated sugar
 - 1/2 cup butter (1 stick) at room temperature
 - 2 large eggs
 - 2 teaspoons vanilla extract
 - 1 and 3/4 cup all purpose flour
 - 1/2 teaspoon baking powder
 - 1/3 cup Vanilla Greek Yogurt
- 1/2 teaspoon baking soda
 - 1/2 teaspoon salt
 - 2/3 cup whole milk
- Frosting:**
- 8 ounces cold cream cheese
 - 1 pint cold heavy cream
 - 1 and 1/2 cup powdered sugar
 - 1 teaspoon vanilla extract

Directions:

- 1.Preheat oven to 350 degrees. Line muffin tin with cupcake liners.
- 2.In medium size bowl combine the flour, baking powder, baking soda, and salt. Whisk the dry ingredients together to incorporate. Set aside.
- 3.In mixing bowl add the room temperature butter. Beat on medium speed for about 1 minute to loosen up the butter, add in the sugar and beat on medium speed for about 2-3 minutes until light and fluffy.
- 4.Add in the vanilla extract and add in the eggs one at a time, mixing in between.
- 5.Mix in the greek yogurt. Remove the bowl from the stand mixer.
- 6.Slowly add in 1/3 of the dry ingredients, then 1/3 of the milk. Mix with a rubber spatula gently, just until most of the flour is incorporated, not fully mixed. Continue with this method until all the milk and dry ingredients are added. Gently stir the batter to incorporate all the dry ingredients.
- 7.Scoop the batter into the cupcake liners filling them about 2/3 full.
- 8.Bake for 15-16 minutes until fully cooked.
- 9.Allow to cool in the tin for 2-3 minutes and then carefully remove cupcakes to continue cooling on a wire rack.

Frosting

- 10.In mixing bowl beat the cream cheese on medium for about a minute to loosen it up. Add in the powdered sugar and mix, start on slow and increase speed as the powdered sugar is mixed with the cream cheese. Mix until smooth. Add in heavy cream and vanilla. Mix until light, fluffy and forming stiff peaks. Pipe onto cooled cupcakes.



Click [HERE](#) to see the recipe and photos on the blog!

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• The perfect vanilla cupcake. An EASY friendly from scratch
• recipe! Light, fluffy, and loaded with vanilla flavor! Plus tons of
• tips and tricks on the site on HOW to make the perfect
• cupcake that will work on ANY recipe!
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