Baking cupcakes is a long process. We sift baking powder and soda, and flour and salt. No vinegar or pepper, flowers or malt. Separately beat egg and sugar till it’s thickened and lightened. And don’t worry about the gooey-ness, stickiness, or lack of smell. It’s not ready yet, it’s really not that good. It tastes pretty gross and bland – I wouldn’t recommend it.

Mix in oil and vanilla – so unhealthy and sweet. Mix in sour cream, despite its sourness and odd origin. And the old flour mixture too. Keep it smooth, keep it neat. Try not to make much of a mess. This means we get to clean less. Don’t leave the extra flour on the counter. Remember to put away the box for baking powder. Return the smelly vanilla extract bottle to the cabinet. And don’t put any wooden spatulas on the stove.

Fill the paper liners with ¼ cup of batter. It goes to about ½ inch below the top of the liner. Don’t fill each paper liner with ¼ cup of butter. It’s much unhealthier and not quite right. When we put the rack in the oven, put it in the middle. It’s bad to place it way in the back or in the front. And it doesn’t make it bake any faster.

Make sure the oven was preheated to 350°. This time, we don’t preheat it last minute. The cupcakes can burn or be undercooked if you set the wrong temperature. Bake them till golden brown, for about 23 minutes. Not too much more and not too much less. Not long enough, and they are goo. Too long, and they become brown and bitter – not as tasty and sweet.

Be sure to cool them for about 10 minutes. If we don’t, they burn our fingers, and it hurts. Use the sweet pre-made frosting. It’s too much work to make it on our own. Spread it evenly on the tops of the cupcakes. Go slowly and carefully – don’t rush. Then, add sprinkles. Be generous. This time will be better than the last. And if they are not sweet enough, we can later add more sugar.