

Sweet Celebration Cupcakes



Ingredients

1-1/2 cups all-purpose flour

3/4 tsp. baking powder

1/4 tsp. salt

1/2 cup plus 2 Tbsp. milk

1 tsp. vanilla extract

6 Tbsp. unsalted butter, softened

3/4 cup sugar

2 large eggs

Directions

Preheat oven to 350° F. Line one standard 12-cup muffin pan with decorative paper cupcake liners. Combine flour, baking powder, and salt in a medium bowl, and whisk together until blended. Set aside. Pour milk and vanilla extract into a cup, stir together, and set aside.

In a large bowl of an electric mixer, cream butter and sugar together until light and fluffy. Add eggs, one at a time, beating until thoroughly mixed. Reduce speed to low, slowly pour in the prepared dry ingredients and the milk mixture, alternating after each addition, ending with the flour and stirring just until blended.

Using an ice cream scoop, fill each of the prepared muffin cups with batter. Bake for 18 to 20 minutes, or until toothpick inserted into the center comes out clean.

After removing cupcakes from the oven, leave in pan for 2 minutes, and then transfer onto wire rack to cool completely before frosting.

Buttercream Frosting

Ingredients

2 Tbsp. butter, softened

2 Tbsp. shortening

1 tsp. vanilla extract

2 cups powdered sugar, divided

1 to 2 Tbsp. milk

Red and blue food coloring

2 tsp. coffee liqueur

Caramel sauce

Black raspberry syrup

Candy pieces

Fresh berries

Fresh mint

Directions

Beat butter, shortening and vanilla extract. Add 1/2 cup powdered sugar; beat until creamy. Add remaining powdered sugar alternately with milk, beating until smooth.

Divide frosting evenly into 3 bowls. Add a drop of red food coloring to one bowl; squeeze 3 drops of red food coloring and 1 drop of blue into the second bowl; measure out the coffee liqueur into the remaining bowl.

Mix each bowl of frosting with a clean spatula until fully blended. Cut zippers off 3 freezer bags and fill each with one type of frosting before snipping off the tip of one corner. Starting a quarter-inch in from the outer edge, squeeze out the frosting and move in a circular motion toward the center. When all of the cupcakes have been covered, drizzle caramel sauce over the

pink and coffee-flavored frosted treats, then trickle blackberry syrup over the purple frosted desserts. Decorate with candy pieces and fresh berries as pictured; top with fresh mint leaves if desired.