



## CUPCAKES

**Yield: 12 cupcakes**

**Prep Time:** 25 minutes

**Cook Time:** 17 minutes

**Total Time:** 42 minutes

### Ingredients:

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, at room temperature
- 1 cup granulated sugar
- 2 eggs, at room temperature
- 1 tablespoon vanilla extract
- 1/2 cup buttermilk
  - Purple, Green, and Yellow gel food colors
  - Sugar sprinkles

### Directions:

1. Preheat the oven to 325 degrees F. Line a standard muffin tin with paper liners; set aside.
2. In a medium bowl, whisk together the flour, baking powder and salt; set aside.
3. Using an electric mixer on medium-high speed, beat the butter and sugar together until pale, light, and fluffy (about 3 minutes).
4. Reduce the mixer speed to medium and add the eggs one at a time, mixing thoroughly after each addition.
5. Scrape the sides of the bowl and add the vanilla extract. Mix until combined.
6. Reduce the mixer speed to low. Add the dry ingredients in three batches, alternating with the buttermilk in two batches. Mix only until just incorporated, using a rubber spatula to give it one last mix by hand.
7. Divide the batter between evenly between 3 bowls and add 1-2 drops of desired gel color (yellow, green, purple) mix well.
8. Spoon batter into the muffin cups – fill halfway.
9. Bake until the cupcakes are light golden brown on top and a toothpick inserted in the center has moist crumbs attached, about 17 minutes, rotating the pan halfway through baking.
10. Allow cupcakes to cool for 5 to 10 minutes, and then remove to a cooling rack. Set the cupcakes aside to cool completely before frosting them.

## Quick Vanilla Buttercream Frosting

**Yield: 3 cups**

**Prep Time:** 2 minutes

**Cook Time:** 10 minutes

**Total Time:** 12 minutes

### Ingredients:

- 3 cups confectioners' sugar
- 1 cup butter
- dash of salt
- 1 teaspoon vanilla extract
- 1-2 tablespoons French Vanilla flavor coffee creamer

### Directions:

1. Mix sugar and butter on low speed until well blended and then increase in speed and beat for 3 minutes.
2. Add vanilla and creamer and continue to beat on medium speed for 1 minute more, adding more creamer if needed for spreading consistency. Decorate with sugar sprinkles, ENJOY!



by Anjail Belton