

Vanilla Cupcakes

*Recipe adapted from Annie's Eats
Yield 24 cupcakes*

Ingredients

1 cup unsalted butter, at room temperature
2 cups sugar
5 large eggs, at room temperature
3 cups cake flour
1 tablespoon baking powder
½ teaspoon salt
2 tablespoons vanilla extract
1¼ cup buttermilk, at room temperature

Directions

1. Preheat the oven to 350° F.
2. Beat butter until light and creamy in color. Add sugar and beat until light and fluffy. Add eggs, one at a time, beating 30 seconds after each addition.
3. In a mixing bowl, combine the cake flour, baking powder, and salt. Whisk together and set aside.
4. In a liquid measuring cup, combine the buttermilk and vanilla extract. Set aside.
5. Add about a third of the dry ingredients (Step 3) to the butter mixture and beat to combine. Add about one half of the wet ingredients (Step 4) and beat to combine. Continue adding, alternate between dry and wet ingredients, finishing with the dry ingredients.
6. Fill cupcake liners with batter, about 2/3 full. Bake 18-22 minutes, or until a toothpick inserted in the center of the cupcake comes out clean.

Chocolate Cupcakes

Recipe adapted from Cupcake Bakeshop

Yield 24 cupcakes

Ingredients

3/4 cup unsalted butter, at room temperature

2 cups sugar

3 large eggs, at room temperature

2 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

3/4 cup cocoa powder

2 tablespoons instant coffee powder

1 1/2 cup milk

2 teaspoons vanilla extract

Directions

1. Preheat the oven to 350° F.

2. Beat butter until light and creamy in color. Add sugar and beat until light and fluffy. Add eggs, one at a time, beating 30 seconds after each addition.

3. In a mixing bowl, combine the flour, baking soda, salt, cocoa powder, and coffee powder. Whisk together and set aside.

4. In a liquid measuring cup, combine the milk and vanilla extract. Set aside.

5. Add about a third of the dry ingredients (Step 3) to the butter mixture and beat to combine. Add about one half of the wet ingredients (Step 4) and beat to combine. Continue adding, alternate between dry and wet ingredients, finishing with the dry ingredients

6. Fill cupcake liners with batter, about 2/3 full. Bake 22-25 minutes, or until a toothpick inserted in the center of the cupcake comes out clean.

Buttercream Icing

Ingredients

1 cup unsalted butter, at room temperature
4 cups powdered sugar
2-3 tablespoons whipping cream or milk

Directions

Beat the butter and sugar until smooth. Add cream and continue to beat until smooth and creamy. Add more cream if needed for spreading consistency.

Variations

Coffee: Heat the cream or milk and dissolve 2 tablespoons of instant coffee powder to the cream. For extra flavor, add one (or more) tablespoon of instant coffee powder to the butter mixture and beat to combine.

Green Tea: Heat the cream or milk and add 2 green tea teabags. Let the tea steep for 20 minutes. For extra flavor and color, add one (or more) tablespoon of green tea powder to the butter mixture and beat to combine.

Lavender: Heat the cream or milk. Add one tablespoon of culinary lavender buds to a mesh tea ball infuser/strainer. Let it steep for 20 minutes. Discard lavender buds.

Cream Cheese Icing

Ingredients

1 cup unsalted butter, at room temperature
8 ounces of cream cheese
2-3 cups powdered sugar
1 teaspoon vanilla extract

Directions

Beat the butter and cream cheese until creamy and smooth. Add vanilla extract and mix. Slowly add the powdered sugar. Keep adding until you get to the desired thickness and sweetness.

Cupcake Rose

To pipe a cupcake rose, fit a piping bag with a 1M tip and fill piping bag with room temperature frosting. Start in the center of the cupcake, hold the piping bag perpendicular to the surface, and work in a spiral until you have reached the outer edge.

Chocolate Covered Strawberries

Yield 20 strawberries

Ingredients

1 pound strawberries with stems
6 ounces semisweet chocolate, chopped

Directions

1. Wash and dry the strawberries.
2. Melt chocolate, either on stovetop or microwave (refer to instructions on the packaging).
3. Line a sheet pan with parchment paper.
4. Hold the strawberry by the stem, and dip it in the melted chocolate. Set strawberries on the parchment paper.