

Yellow Birthday Cupcakes

makes 24 cupcakes

Ingredients:

2 c. sugar
3/4 c. (6 oz.) unsalted butter, softened
1 tsp. pure vanilla extract
1/2 c. warm water
1/2 c. warm milk
2 3/4 c. all-purpose flour
2 tbs. cornstarch
1 tbs. baking powder
3/8 tsp. salt

Directions:

Preheat oven to 350F. Line 2 dozen regular-sized muffin cups with paper liners and grease the tops of the pans. Line 2 baking sheets with parchment paper. Set aside. Put the sugar in a food processor and process for 20 to 30 seconds. Add the butter and process until fluffy. Add the eggs one at a time, processing in between, then add the vanilla, water, and milk and process to blend.

In a medium bowl, combine the flour, cornstarch, baking powder, and salt. Whisk to blend.

Gradually add the dry ingredients to the wet ingredients and process until smooth, stopping occasionally to scrape the sides of the container. Blend for 2 to 3 minutes, or until smooth.

Pour the batter into the prepared pans and place on the prepared baking sheets. Bake the cupcakes for 18 to 25 minutes, or until the cakes spring back when gently pressed. Let cool in the pans on a wire rack for 15 minutes, then unmold onto the wire rack to cool completely. Ice the tops of the cupcakes with the pink buttercream. (recipe follows).

Source: The Best of Betterbaking.com by Marcy Goldman and Yvan Huneault

Pink Buttercream

makes 2 to 3 cups, enough to frost 2 to 3 dozen cupcakes, 1 large layer cake, or 2 sheet cakes

Ingredients:

1 pound white fondant*
1 1/2 c. (12 oz) unsalted butter, softened
1/2 c. vegetable shortening
1 to 2 tsp. pure vanilla extract
1/2 to 1 tsp coffee liqueur, orange oil, or almond, lemon, or maple extract to taste
food coloring of choice (optional)

Directions:

In the bowl of an electric mixer fitted with the paddle attachment, combine the fondant, butter, and shortening. Blend on the low speed for 3 to 4 minutes, or until smooth.

Switch to the wire whisk attachment and whip on the highest speed for 5 to 7 minute, or until light, fluffy, and voluminous. Add the vanilla, liqueur, and food coloring and whip on medium speed for 1 minute to combine.

Use immediately, cover and refrigerate for up to 1 week, or freeze for up to 2 months. Before using chilled buttercream, let sit at room temperature for 30 minutes, then beat for 2 to 3 minutes, or until fluffy.

*I bought my fondant at Sur la Table, but it can also be found at Surlatable.com and more than likely at any cake decorating shop or website.

Source: The Best of Betterbaking.com by Marcy Goldman and Yvan Huneault