



[www.52cupcakes.blogspot.com](http://www.52cupcakes.blogspot.com)

## Week 42-Valentine's Day: Kir Royale Cupcakes with Champagne and Cassis Fluff Frosting

Makes 12 cupcakes

**Preheat over to 350°F**  
**Cupcake pans, lined with paper liners**  
**Baking time: 20 to 25 minutes**

1-1/2 cups all-purpose flour, 375 mL  
1-1/2 teaspoon baking powder, 7 mL  
1/4 teaspoon salt, 1 mL  
1 cup granulated sugar, 250 mL  
1/2 cup vegetable oil, 125 mL  
2 eggs  
1/4 cup milk, 50 mL  
1/2 cup Crème de Cassis, 125 mL  
**\*1/4 cup champagne**

**Preheat oven to 350 degrees F (180 degrees C).**

**In a small bowl, mix together flour, baking powder and salt.**

**In a large bowl, whisk together sugar, oil, and eggs until smooth. Alternately whisk in flour mixture and milk and Crème de Cassis, making three additions of flour mixture and one each of milk and liqueur, beating until smooth.**

**Scoop batter into prepared pan. Bake in preheated oven for 20 to 25 minutes or until golden brown and tops of cupcakes spring back when lightly touched. Remove from pan and let cool completely on rack. Top cooled cupcakes with Easy Buttercream Frosting.**

**Tip: You can find crème de cassis at liquor stores. Variation: Add a drop of red food coloring to the batter to give it a light pink hue.**

2 sticks (1 cup) butter, softened  
1 jar (7 or 7 1/2 oz) marshmallow cream (such as Marshmallow Fluff or Creme)  
4 cups confectioners' sugar  
1 tsp vanilla extract  
1/2 cup champagne  
1 tbl cassis

### **Champagne Cassis Buttercream Frosting**

**Beat butter in a medium bowl with mixer on medium speed until creamy.**

**Beat in marshmallow cream.**

**When well blended, beat in confectioners' sugar and vanilla. Blend in champagne. Add cassis.**

**Add a little more confectioners' sugar as needed.**

**Increase speed to high and beat 3 to 4 minutes until fluffy.**