

Monster Cupcakes

12 cupcakes



Ingredients

1 1/2 C all-purpose flour

1 1/2 t baking powder

1/4 t salt

1/2 C unsalted butter, room temperature

3/4 C + 2 T sugar

2 eggs

1 t vanilla extract

1/2 C + 2 T milk

light blue food coloring

1 1/2 C green buttercream frosting

1 1/2 C light blue buttercream frosting

(12) 1 inch balls of fondant

1 black food marker

Instructions

Preheat oven to 350 degrees. Line cups of a standard muffin tin with paper liners.

In a bowl, whisk together dry ingredients: flour, baking powder, and salt. Set aside.

In a medium bowl, with an electric mixer or by hand, cream the butter and sugar until light and fluffy, about 2-3 minutes. Add eggs and mix well. Scrape down the sides of the bowl as needed and mix in the vanilla.

Add dry ingredients and milk to the butter mixture, alternately, beginning and ending with dry ingredients. Mix until incorporated after each addition. Be sure not to over beat. Add light blue food coloring and mix until there is an even color throughout.

Using a standard cupcake scoop, fill prepared muffin cups with cupcake batter. Bake until cupcake centers spring back when touched, about 15-20 minutes, rotating pan once if needed. When finished, transfer to a wire rack; let cool for 5 minutes. Remove cupcakes from pan and let cool completely on wire rack. It's very important not to leave warm cupcakes in the pan for longer than 5 minutes or the cupcakes will become soggy.

Decorate! The monsters created in our picture was decorated using a piping bag fitted with a grass tip (#233).

SHARE YOUR PICS

 #TasteBudsKitchen

TasteBuds[™]
K · I · T · C · H · E · N