

Vanilla Cupcakes

INGREDIENTS

Makes 12

- 1 3/4 cups cake flour
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cup unsalted butter, softened to room temperature
- 1 cup sugar
- 2 large eggs
- 1/3 cup sour cream, room temperature
- 2 1/2 tsp. vanilla extract
- 3/4 cup whole milk

DIRECTIONS

1. Heat oven to 350 degrees F. Grease a 12-cup muffin tin or line with cupcake liners.
2. In a medium-sized bowl, whisk together the dry ingredients-- the cake flour, baking powder and salt.
3. Using a stand mixer or hand mixer, beat the butter and sugar on medium-high speed for about 2 minutes, until thick and fluffy.
4. Add the eggs and beat on medium speed until well mixed. Add the sour cream and beat on medium speed until mixed well. Add the vanilla extract and mix well. Use a spatula to scrape the mixture off of the sides of the bowl, making sure to scrape the bottom as well.
5. Add the dry ingredients and mix on low until just combined. With the mixer on low, slowly pour in the milk. Be sure to scrape the bowl as needed to fully combine the ingredients. Using an ice cream scoop or a spoon, add the batter into the muffin tin, filling each space 2/3 full.
6. Bake for 19-22 minutes until a toothpick inserted comes out clean. Cool in pan for 5 minutes then move to a wire rack and cool completely.

- <https://sallysbakingaddiction.com/yellow-birthday-cupcakes/>



Vanilla Buttercream

INGREDIENTS

- 1 cup unsalted butter, softened to room temperature
- 4-5 cups confectioner's sugar
- 1/4 cup heavy cream
- 2 tsp. vanilla extract
- pinch of salt
- Red and yellow food coloring

DIRECTIONS

Using a stand mixer or hand mixer, beat the butter on medium speed for about 2 minutes, until creamy.

Add 4.5 cups powdered sugar, the heavy cream, the vanilla extract, and a pinch of salt. Beat on low just to incorporate ingredients, then increase speed to medium and beat for 2 more minutes.

Divide the buttercream into two bowls. Stir in food coloring to each to make a "ketchup" colored frosting and a "mustard" colored frosting.

(makes 2.5 cups)



Hamburger Cupcakes

INGREDIENTS

- Yellow or vanilla cupcakes
- brownies
- coconut
- green food coloring
- buttercream, colored red and yellow
- light corn syrup
- sesame seeds
- Optional: frilled toothpicks

DIRECTIONS

Prepare cupcakes from scratch or use a box mix. Let cool completely. Then, cut each in half to form the hamburger bun.

Prepare brownies. Let cool completely. Then, use a circular cutter (1.5 or 2 inch diameter) to cut brownies into hamburger patties.

To make the "lettuce," place the coconut in a zip-top bag. Add a few drops of green food coloring and squish the coconut around in the bag to distribute the color evenly.

Prepare and color the buttercream-- one dyed red to look like ketchup, one dyed yellow to look like mustard.

To build the burger:

Take the bottom half of the cupcake and pipe a squiggle of yellow frosting all around the edge.

Add the brownie burger on top of the yellow frosting.

Add a squiggle of red frosting all around the edge of the brownie to look like ketchup.

Sprinkle green coconut on top of the red frosting, staying closer to the edges.

Add the top half of the cupcake. Brush the top of the cupcake with a little corn syrup and sprinkle with sesame seeds. Stick a frilled toothpick through the cupcake.

Store in the refrigerator.

