



-SWEETS & EATS-

-CHRISTMAS LIGHT CUPCAKES -

PREP TIME

60 mins

COOK TIME

20 mins

SERVINGS

Servings: 4 doz mini or 2 doz full size

INGREDIENTS

Vanilla Cupcakes:

- 1 $\frac{3}{4}$ cup cake flour
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ teaspoon baking powder
- 3 egg whites, room temperature
- $\frac{1}{2}$ cup sour cream, room temperature
- $\frac{1}{2}$ cup whole milk, room temperature
- 1 stick unsalted butter, room temperature

- 1 cup sugar
- 2 teaspoons vanilla extract

Vanilla Buttercream:

- 2 sticks unsalted butter, room temperature
- 3 cups powdered sugar
- 2 teaspoons vanilla extract
- $\frac{1}{4}$ cup heavy whipping cream

Christmas light garnish:

- 1 tube store bought black frosting in a tube
- 1 package mini m&m's

INSTRUCTIONS

1. Preheat oven to 350. Line a cupcake tin with wrappers set aside.
2. Using a stand mixer, or handheld, beat the butter on medium-high for two minutes. Add the sugar and beat on medium-high for another two minutes until combined. Slowly add the vanilla and egg whites. Mix until combined and then add in the sour cream.
3. In a small bowl mix together the flour, baking soda, powder and salt. Slowly add the flour mixture to the wet mixture, mix until just combined. Add the milk. Mix until combined. Don't over mix.
4. Scoop batter into the prepared lined tin. Fill $\frac{3}{4}$ of the way full. Bake for 20 minutes or until a toothpick comes out clean. Cool in the pan for 10 minutes and then remove to a cooling rack to cool completely.
5. Make your frosting. Using a stand mixer or handheld, with a paddle attachment, mix the butter on medium-high speed for 2 minutes. Scrape down the sides. Add the powdered sugar, vanilla and cream. Mix on low until blended and then turn the mixer up to medium-high and mix for 3 minutes. If frosting is too thick add a little more cream, too thin, add a little more powdered sugar.
6. Frost the cupcakes once they have completely cooled with the buttercream.
7. Take the black frosting and draw a line around the cupcake. Then stick the mini m&m's into the frosting.

These cupcakes are so fun and festive for Christmas!! And a fun activity to do with the kiddos.

Enjoy y'all!

