

Ultimate Guide to the Perfect Cupcakes

Ideal Me

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Perfect Vanilla Cupcakes

From Eats Well With Others

Yield

30 Cupcakes

Ingredients

For the cake:

3 cups cake flour
1 tbsp baking powder
½ tsp salt
16 tbsp unsalted butter
2 cups sugar
5 large eggs
1 ¼ cups buttermilk
1 tbsp vanilla bean paste

For the vanilla buttercream:

16 tbsp unsalted butter
4 cups confectioner's sugar
1 tbsp milk
1 tsp vanilla bean paste
pinch of salt

Instructions

For the cake:

1. Preheat the oven to 350 and line two cupcake tins with liners. Set aside.
2. In a medium bowl, whisk together the cake flour, baking powder, and salt. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar until light and fluffy, about 4 minutes. Scrape down the sides of the bowl and beat for one more minute.
3. Mix in the eggs, one at a time, until they are fully incorporated, scraping down the sides of the bowl as necessary. Combine the buttermilk and vanilla in a mixing cup. With the mixer on low, add the dry ingredients, alternating with the buttermilk, in three additions, ending with the flour. Mix until just incorporated. Scrape down the sides of the bowl and mix for 15 seconds more.
4. Divide the batter between the cupcake liners, filling about 2/3 of the way full. Bake 18-22 minutes or until a toothpick inserted comes out clean. Let cool 5-10 minutes before transferring to a wire rack. Cool completely before frosting.

For the vanilla buttercream:

5. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter on medium-high speed until light and fluffy, about 3 minutes.
6. Reduce mixer to low and add in the powdered sugar, about a cup at a time, until totally combined. Add the vanilla bean paste and a pinch of salt, beating to combine. Beat for 1 minute, then frost cupcakes.



Ultimate Chocolate Cupcakes

From Brown Eyed Baker

Yield

12 Cupcakes

Ingredients

For the ganache filling:

2 oz bittersweet chocolate, chopped
¼ cup heavy cream
1 tbsp powdered sugar

For the cupcakes:

3 oz bittersweet chocolate, chopped
⅓ cup Dutch-process cocoa
¾ cup hot coffee
¾ cup bread flour
¾ cup granulated sugar
½ tsp salt
½ tsp baking soda
6 tbsp vegetable oil
2 eggs
2 tsp white vinegar
1 tsp vanilla extract

For the frosting:

1 ¼ cups unsalted butter
1 cup powdered sugar
¾ cup Dutch-process cocoa
pinch of salt
¾ cup light corn syrup
1 tsp vanilla extract
8 oz chocolate, melted & cooled

Instructions

For the ganache filling:

1. Place the chopped chocolate, heavy cream and powdered sugar in a small bowl. Heat in the microwave on high power until the mixture is warm to the touch, 20 to 30 seconds. Whisk until smooth, then refrigerate until just barely chilled, no longer than 30 minutes.

For the cupcakes:

2. Preheat oven to 350 degrees F. Line a standard-size muffin pan with liners. Place the chopped chocolate and cocoa powder in a medium bowl. Pour the hot coffee over the mixture and whisk until smooth. Refrigerate mixture for 20 minutes.
3. Meanwhile, whisk together the flour, sugar, salt and baking soda in a medium bowl; set aside.
4. Whisk the oil, eggs, vinegar and vanilla extract into the cooled chocolate mixture until smooth. Add the flour mixture and whisk until smooth.
5. Divide the batter evenly between the muffin pan cups. Place one slightly rounded teaspoon of ganache filling on top of each cupcake. Bake until the cupcakes are set and just firm to the touch, 17 to 19 minutes. Cool the cupcakes in the pan on a wire rack for 10 minutes, then remove the cupcakes from the pan and place on the wire rack to cool completely, about 1 hour.

For the frosting:

6. In a food processor, process the butter, sugar, cocoa powder and salt until smooth, about 30 seconds, scraping the sides of the bowl as needed. Add the corn syrup and vanilla extract and process until just combined, 5 to 10 seconds. Scrape the sides of the bowl, then add the chocolate and pulse until smooth and creamy, 10 to 15 one-second pulses. Frost the cupcakes as desired.



Chocolate Chip Cookie Dough Cupcakes

From The Cake Blog

Photo by Lauren Kapeluck

Yield

28 Cupcakes

Ingredients

For the cake:

2 cups all-purpose flour
2 ¼ cups sugar
¾ cup unsweetened cocoa powder
2 tsp baking soda
1 tsp salt
1 cup vegetable oil
1 cup sour cream
1 ½ cups water
1 tsp vanilla
2 eggs

For the cookie dough filling:

1 stick unsalted butter
¾ cup light brown sugar
1 tsp vanilla
14 oz sweetened condensed milk
2 cups all-purpose flour
½ cup mini chocolate chips

For the icing:

2 sticks unsalted butter
¾ cup light brown sugar
¾ cup granulated sugar
2 cups all-purpose flour
1 ½ tsp vanilla
⅓ cup milk

Instructions

For the cake:

1. Preheat oven to 350 degrees and line muffin pans with cupcake liners. In large bowl combine all dry ingredients: flour, sugar, cocoa powder, baking soda and salt. Whisk until well combined.
2. Add oil and sour cream and mix together with whisk. Gradually add water and continue to whisk. Add vanilla and eggs and whisk until combined.
3. Fill cupcake liners 2/3 full with batter. Bake for 16 minutes or until toothpick inserted in center comes out clean. Let cupcakes cool in pans for 5 minutes, then remove to wire racks to finish cooling.
4. Once cupcakes are completely cool, hollow out the center of your cupcakes using a Cupcake Corer or Apple Corer. Fill centers with Cookie Dough and frost with Cookie Dough Icing. Garnish with chocolate chips and a mini Cookie Dough cookie.

For the cookie dough filling:

5. In bowl of stand mixer beat butter, sugar and vanilla until creamy. Gradually add in flour and sweetened condensed milk and mix until well combined. Stir in chocolate chips.
6. Fill center of cupcakes with Cookie Dough. Roll out the left over cookie dough using a rolling pin and cut out mini cookies using a small circle cutter. Chill the dough cookies until they are firm and then use to decorate the tops of the cupcakes.

For the icing:

7. In bowl of stand mixer cream butter, brown sugar and granulated sugar together for 1-2 minutes until creamy. Gradually add in flour and confectioner's sugar mixing well and scraping down sides of bowl. Add milk as needed to reach desired consistency. Mix in vanilla. Continue to mix icing for 3-4 minutes.
8. Place icing in piping bag fitted with large round tip and swirl on top of cupcakes. Sprinkle mini chocolate chips on top if desired.



Salted Caramel Cupcakes

From Crazy Little Projects

Yield

24 Cupcakes

Ingredients

For the cupcakes:

1 devil's food cake mix
5.9 oz box of instant chocolate pudding
1 cup sour cream
1 cup vegetable oil
½ cup water
4 eggs
1 tbsp vanilla

For the caramel sauce:

1 cup sugar
6 tbsp butter
½ cup heavy cream

For the caramel frosting:

3 sticks softened butter
4-6 cups powdered sugar
⅓ cup milk
½ cup caramel sauce

Instructions

For the cupcakes:

1. Combine all ingredients. Pour into cupcake tins lined with paper (batter will be thick). Bake for 18-20 minutes at 350 degrees (take them out as soon as they bounce back from your touch)

For the caramel sauce:

2. Pour sugar into a pot on the stove and begin to cook over medium high heat. As the sugar starts to melt it will clump into little sugar rocks. Begin to whisk it at this time. Keep whisking and it will start to melt into a liquid. If the sugar gets stuck inside your whisk, switch to a spoon for a while. Keep whisking and stirring until the temperature reaches 350 degrees or it's a nice, deep amber color.
3. Then, stir in your butter. Once that is fully incorporated, add your heavy cream and mix that in. Keep mixing until you can get all of the lumps out. Let this sit for about 10 minutes or so to set up.

For the caramel frosting:

4. Mix all ingredients together. If it's too thick, add more milk. If it's too runny, add more powdered sugar. You want it fairly thick.
5. Spoon it into a piping bag or a ziplock bag and cut off the corner. Pipe it on to your cupcakes. Then, drizzle the cupcakes with the extra caramel sauce and sprinkle Kosher Salt on top of each one:



Hot Cocoa Cupcakes

From Lick The Bowl Good

Yield

18 Cupcakes

Ingredients

For the cupcakes:

- 1 ½ cups all-purpose flour
- 1 ¼ cups sugar
- ¼ cup unsweetened cocoa powder
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- ⅓ cup canola oil
- 1 cup prepared hot cocoa, cooled
- 1 tsp vanilla extract
- 2 eggs, lightly beaten
- ½ cup mini chocolate chips

For the whipped cream:

- 1 ¼ cups heavy cream
- ⅓ cup powdered sugar
- ½ tsp vanilla extract

Garnishes:

- mini marshmallows
- mini chocolate chips
- crushed peppermints
- 18 mini candy canes

Instructions

For the cupcakes:

1. Preheat oven to 350 degrees. Line cupcake tins with 18 paper liners and set aside. In a large bowl, combine flour, sugar, cocoa powder, baking soda, baking powder, and salt. Using a wire whisk, blend the dry ingredients thoroughly.
2. Add the oil, prepared hot cocoa, vanilla and eggs to the dry ingredients. Whisk until well incorporated and no lumps remain. Stir in the chocolate chips. Evenly divide the batter between the lined cupcakes tins.
3. Bake the cupcakes for 18 to 20 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool for 10 minutes; then place them on a rack to cool completely.

For the whipped cream:

4. In a medium bowl, combine heavy cream, powdered sugar and vanilla extract. With an electric mixer on medium speed, beat until thick, creamy, and slightly stiff, being careful not to overbeat.

To assemble the cupcakes:

5. Pipe or mound the sweetened whipped cream onto the cooled cupcakes. Garnish with a sprinkling of mini marshmallows, mini chocolate chips and crushed peppermints. Add a mini candy cane tucked into the side of the cupcake, to make a handle for the "mug" of hot cocoa.



Strawberry Shortcake Cupcakes

From Sally's Baking Addiction

Yield

12 Cupcakes

Ingredients

For the cupcakes:

- 1 $\frac{2}{3}$ cups all-purpose flour
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{4}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 cup granulated sugar
- $\frac{1}{2}$ cup unsalted butter, melted
- 2 egg whites
- $\frac{1}{4}$ cup yogurt
- $\frac{3}{4}$ cup milk
- 2 tsp vanilla extract
- seeds from split vanilla bean (opt.)

For the strawberry filling:

- 2 cups diced strawberries
- $\frac{1}{2}$ cup granulated sugar
- 2 tbsp cornstarch
- 2 tsp water

For the whipped cream:

- 1 $\frac{1}{2}$ cups heavy whipping cream
- 3 tbsp granulated sugar
- 1 $\frac{1}{2}$ tsp vanilla extract
- $\frac{1}{2}$ cup strawberry filling

Instructions

For the strawberry filling:

1. Place the strawberries in a small saucepan over medium heat. Stir constantly for about 4 full minutes until the strawberry juices have been released. Add the sugar and cornstarch/water liquid and continue to stir for another 2 minutes. The mixture will be much thicker. Remove from heat and allow to cool as you prepare the cupcakes.

For the cupcakes:

2. Preheat oven to 350F degrees. Line muffin pan with 12 cupcake liners. Set aside.
3. In a medium bowl, mix together flour, baking powder, baking soda, and salt. Set aside. In a large microwave-safe bowl, melt butter in the microwave. Stir in sugar - mixture will be gritty. Stir in egg whites, yogurt, milk, and vanilla extract until combined. Split 1 vanilla bean down the middle lengthwise. Scrape seeds from half of the vanilla bean into batter. Slowly mix dry ingredients into the wet ingredients until no lumps remain. Batter will be thick.
4. Divide batter among 12 cupcake liners and bake for 20 minutes or until a toothpick inserted in the center comes out clean. Allow to cool completely before filling and frosting.

Fill the cupcakes:

5. Fill the cupcakes: Using a sharp knife, cut a circle/hole into the center of the cupcake to create a little pocket about $\frac{1}{2}$ inch deep. Place 1 teaspoon of strawberry filling inside and top with the piece of cupcake you removed to seal. See photos above. Repeat with all 12 cupcakes. You will have leftover filling to use in the whipped cream.

For the strawberry whipped cream:

6. In a large bowl, whip the cream, sugar, and vanilla extract together on high speed until stiff peaks begin to form, about 4-5 full minutes. Add the remaining strawberry filling and continue to beat for another 30 seconds. Frost the cupcakes with the strawberry whipped cream. You may have some whipped cream leftover.



Mocha Cupcakes

From Sugar and Snapshots

Yield

12-18 Cupcakes

Ingredients

For the cupcakes:

3 oz bittersweet chocolate
1 oz Dutch-process cocoa
¾ cup Kahlua liqueur
3 tbsp instant espresso
4 ½ oz all-purpose flour
5 ¼ oz sugar
½ tsp salt
½ tsp baking soda
6 tbsp vegetable oil
2 eggs
2 tsp cider vinegar
1 tsp vanilla extract

Bitter espresso ganache:

¼ cup Kahlua liqueur
3 tbsp instant espresso
3 oz bittersweet chocolate
½ tbsp unsalted butter
3 oz heavy cream

Chocolate truffle frosting:

5 egg whites
⅔ cup sugar
4 sticks unsalted butter
Kahlua/espresso mix from ganache
1 tsp vanilla paste

Instructions

For the cupcakes:

1. Preheat oven to 350°F. Prepare 12-18 cupcake molds with paper liners or two 8" round cake pans. Warm the Kahlua in the microwave.
2. In the bowl of your stand mixer add in the chocolate, cocoa powder, Kahlua, instant espresso. Mix on low until smooth, all the chocolate should be melted. Meanwhile, in a medium bowl combine the flour, sugar, salt, baking soda, and whisk to combine. In a large measuring cup, whisk the vegetable oil, eggs, cider vinegar, and extract.
3. By now the chocolate mixture should be smooth and cool. Stop the mixer and add in ½ the flour mixture, and ½ the egg mixture. Continue to mix on medium speed until combined, and continue for one minute. Turn the mixer off and scrape down the sides. Add in the remaining flour mixture and egg mixture, and mix on medium speed until well combined for two minutes. Scraping down the sides as necessary.
4. Fill prepared cupcake liners ¾ full and bake for 18-20 minutes until an inserted toothpick comes out clean, remove from oven. Leave in the pan to cool for 5 minutes before turning out to cool completely on a wire rack.

For the espresso ganache:

5. In a small bowl combine the Kahlua and espresso powder, microwave for 30 seconds until warm. Stir to combine and set aside. Place the chocolate and butter in a bowl big enough to dip the tops of your cupcakes. Add one tablespoon of the Kahlua espresso mixture to the chocolate, reserving the remaining Kahlua espresso mixture for the buttercream frosting.
6. In a measuring cup, microwave the heavy cream until begins to boil. Pour the boiling cream over the chocolate and butter. Let set for two minutes. Stir to combine until smooth and glossy. Set aside to cool. Do not refrigerate.

For the chocolate truffle frosting:

7. Prepare a medium sauce pan with 1" of water and set to a low simmer. In a 2 quart bowl add in the egg whites and sugar whisk until well combined and slightly foamy. Place over the simmering water continue to whisk until you can no longer feel the sugar in the mixture. It should just feel smooth and glossy. Transfer to the bowl of your stand mixer and whisk on high speed until cool, about 3-5 minutes until the bowl feels cool to the touch.
8. Once the egg whites are cool with the mixer still on high begin adding in the butter 4 tbsp at a time. Once all the butter is in the mixture will look split and curdled, add in the vanilla and Kahlua espresso mixture. Keep whisking on high, stopping to scrape the sides as needed. It will come together and look like a frosting.



Red Velvet Cupcakes

From She Makes and Bakes

Yield

20 Cupcakes

Ingredients

For the cupcakes:

1 cup shortening
1 $\frac{3}{4}$ cup sugar
2 $\frac{1}{4}$ cup cake flour
1 $\frac{1}{4}$ tsp salt
2 eggs
1 cup buttermilk
1 tsp vanilla
1 tsp baking soda
1 $\frac{1}{2}$ tsp white vinegar
1 oz red food color
1 $\frac{1}{2}$ tsp cocoa powder

For the cream cheese frosting:

12 oz cream cheese
 $\frac{3}{4}$ cup butter
1 $\frac{1}{2}$ lbs powdered sugar
 $\frac{1}{4}$ tsp salt
2 tsp vanilla

Instructions

1. In your mixing bowl fitted with the paddle attachment, cream together the shortening and sugar. In a large liquid measuring cup, combine the eggs, buttermilk, vanilla, baking soda, vinegar, and salt. Add the flour into the mixing bowl in three additions, alternating with the wet ingredients. Start and end with the flour. Once combined, stir together the red food color and cocoa powder in a small bowl. Add into the batter and mix just until incorporated.
2. Divide the batter into muffin tins with liners, filling each with about $\frac{1}{4}$ cup of batter. Bake for 15-17 minutes or until a toothpick comes out clean. Cool in the pan for a few minutes and then remove from the pan to cool completely.
3. While the cupcakes are cooling, make the cream cheese frosting. In your mixing bowl fitted with the paddle, cream together the butter and cream cheese until smooth. Add the vanilla and salt and mix until incorporated. Add the powdered sugar in three additions and mix until smooth. Pipe onto cooled cupcakes.



S'more Cupcakes

From Pastry Affair

Yield

12-14 Cupcakes

Ingredients

For the cupcakes:

- ½ cup butter
- 1 cup sugar
- 3 eggs, separated
- 1 cup cake flour
- 1 ½ cups graham cracker crumbs
- 1 tsp baking soda
- 2 tsp baking powder
- ⅛ tsp salt
- 1 cup milk

For the marshmallow filling:

- 1 cup Marshmallow Fluff
- ½ cup vegetable shortening
- ½ cup confectioners sugar
- 2 tsp vanilla extract

For the chocolate glaze:

- 4 oz bittersweet chocolate, chopped
- 4 tbsp unsalted butter
- 1 tsp light corn syrup

For the marshmallow meringue:

- 4 egg whites
- 1 cup sugar

Instructions

For the cupcakes:

1. Preheat the oven to 350 degrees F. In a large mixing bowl, beat the butter with an electric mixer until it is fluffy, about 30 seconds. Add the sugar and beat together the butter and sugar until it is very light and fluffy, about 7-8 minutes. Add the egg yolks to the butter mixture one at a time, beating for 30 seconds between additions. In a small bowl, beat together the egg whites until they are voluminous and foamy.
2. In a medium bowl, sift together the flour, graham cracker crumbs, baking soda, baking powder, and salt. Sifting is important to get rid of the larger graham cracker crumbs and to add air to the cupcakes.
3. Add 1/3 of the flour mixture to the butter mixture and mix with a spatula. Add 1/2 cup of the milk. Mix. Add another 1/3 of the flour. Then the rest of the milk and the rest of the flour. Add the foaming egg whites and fold the mixture until just combined.
4. Scoop the batter into cupcake wrappers 3/4 of the way full and bake for 15-18 minutes, or until the cupcake tops bounce back when pressed. Cool completely on a cooling rack.

For the marshmallow filling:

5. In a medium bowl, beat together the marshmallow fluff, shortening, sugar, and vanilla extract until light and fluffy, about 3-5 minutes.

For the chocolate glaze filling:

6. In a saucepan, melt together the chocolate, butter, and corn syrup over medium heat and stir until completely combined. Remove from heat and allow to cool in room temperature for about 30 minutes. Stir occasionally.

For the marshmallow meringue:

7. In a double broiler, whisk together the egg whites and sugar until the sugar is completely dissolved and the egg whites are warm to the touch, about 3-4 minutes. Remove from the heat, transfer to a medium mixing bowl, and beat the egg whites until they form shiny, stiff peaks, about 5-8 minutes. Use immediately.

To assemble:

8. Using a sharp knife, cut the center of the cupcake. Using a pastry bag, fill the cupcake with the marshmallow filling. Cut off the interior of the cupcake you've removed, and place back on the top. Spread a thick layer of chocolate glaze on top. Use a pastry bag to pipe the meringue on top of the cupcake. Place the cupcakes onto a cookie sheet in the top shelf of the oven. It will only take a minute or two to get a nice toasty marshmallow look.



Dulce de Leche Cupcakes

From The Way The Cookie Crumbles

Yield

24 Cupcakes

Ingredients

For the cupcakes:

1½ cups all-purpose flour
1½ cups cake flour
2 tsp baking powder
¼ tsp baking soda
12 tbsp unsalted butter
1½ cup granulated sugar
¾ teaspoon salt
½ cup dulce de leche
4 large eggs
¼ cup canola oil
2 tsp vanilla extract

For the buttercream:

4 egg whites
1¼ cups granulated sugar
Pinch of salt
24 tbsp unsalted butter
⅓ cup dulce de leche
1 tsp vanilla extract

Instructions

For the cupcakes:

1. Heat the oven to 350°. Line muffin wells with paper cups. In a medium bowl, whisk together the flours, baking powder, and baking soda.
2. In a stand mixer fitted with the paddle attachment, beat the butter, sugar, and salt on medium speed until light and fluffy, about 2 minutes. With the mixer running, gradually add the dulce de leche; beat another minute, until thoroughly incorporated. Add the eggs one at a time, beating well after each addition, then mix in the oil and vanilla. Reduce the mixer speed to low; add the dry ingredients in three additions, alternating with the buttermilk and ending with the dry ingredients. Beat each addition just until incorporated.
3. Divide the batter between the prepared muffin cups, filling each cup two-thirds full. Bake for 16-20 minutes, until a toothpick inserted into the center of a cupcake comes out clean. Transfer the pan to a wire rack to cool. Cool completely before frosting.

For the buttercream:

4. In the bowl of a stand mixer (or a large bowl if using a hand-held mixer), combine the egg whites, sugar, and salt. Set the bowl over a pot of simmering water, making sure the bottom of the bowl does not touch the water. Whisk constantly until the mixture reaches 160 degrees.
5. Fit the mixer with the whisk attachment; beat the egg white mixture on medium-high speed until stiff peaks form and it has cooled to room temperature, about 8 minutes. Reduce the mixer speed to medium and add the butter 2 tablespoons at a time, adding more once each addition has been incorporated. Increase the mixer speed to medium-high and beat until the buttercream is thick and smooth, 3-5 minutes. Add the dulce de leche and vanilla; mix until incorporated.



Better Than Sex Cupcakes

From Center Cut Cook

Yield

15-18 Cupcakes

Ingredients

For the cupcakes:

- 1 box Devil's Food Cake
- 14 oz sweetened condensed milk
- 1 cup caramel sauce
- 1 cup Heath bar pieces

For the frosting:

- 5 tbsp all-purpose flour
- 1 cup milk
- 1 1/2 tsp vanilla extract
- 1 cup butter
- 1 cup granulated sugar

Instructions

1. Pre-heat your oven to 350 degrees. Prepare Devil's Food Cake batter according to package directions.
2. Line cupcake tray with paper liners. Fill 15-18 cupcake liners with 1/4 cup cupcake batter.
3. Bake for about 20 minutes, or until a toothpick inserted in the center comes out clean. Remove the cupcakes from the oven and allow them to cool for about 5 minutes before transferring them to a wire cooling rack.
4. When the cupcakes are cool, use the handle of a wooden spoon to poke 3-4 holes in each cupcake.
5. In a bowl combine sweetened condensed milk with 1 cup caramel sauce. Pour the sauce in a piping bag or a ziplock bag. Snip the tip off and fill each of the holes with this mixture.
6. Now begin the frosting. In a small saucepan, combine 5 tablespoons flour with 1 cup milk. I used 1%. Stir and whisk the mixture constantly until it becomes really thick. Place this mixture in the refrigerator or freezer for about 10 minutes so that it cools completely.
7. When the flour/milk mixture has cooled completely, cream together butter and sugar with your mixer. When the sugar is well incorporated into the butter, add in vanilla and mix for 30 seconds longer. Add in the thickened milk/flour mixture and mix on low for about 30 seconds. Then turn to high and mix for about 3 minutes, or until the frosting is light and fluffy, much like whipped cream. If the consistency isn't like whipped cream, keep mixing!
8. Place the frosting in a ziplock bag or a piping bag and place a good amount of frosting on each cupcake. Top with Heath bar pieces for garnish.



Cheesecake Cupcakes

From Cooking Classy

Yield

24 Cupcakes

Ingredients

For the cupcakes:

2 cups crushed graham crackers
3 tbsp granulated sugar
7 tbsp salted butter, melted
24 oz cream cheese, softened
1 ½ cups granulated sugar
3 tbsp all-purpose flour
4 large eggs
2 tsp vanilla extract
½ cup sour cream
½ cup heavy cream

For the strawberry sauce:

1 lb fresh strawberries, rinsed
2 tbsp granulated sugar
2 tsp fresh lime or lemon juice

Instructions

For the cupcakes:

1. Preheat oven to 350 degrees. In a mixing bowl, whisk together crushed graham crackers with 3 tbsp granulated sugar. Pour in melted butter and stir mixture until evenly coated. Divide graham cracker mixture among 24 paper lined muffin cups, adding about a heaping tbsp to each. Press mixture into an even layer. Bake in preheated oven 5 minutes. Remove from oven and allow to cool while preparing filling.
2. In a small mixing bowl, whisk together 1 ½ cups granulated sugar with 3 tbsp flour until well blended. Add softened cream cheese to a separate mixing bowl and pour sugar mixture over top. Blend mixture on low speed until smooth. Mix in eggs one at a time and blend on low speed, while scraping sides and bottom of bowl and mixing just until combined after each addition. Add vanilla, sour cream and heavy cream and mix just until combined. Tap mixing bowl against counter top to release some of the air bubbles. Divide mixture among muffin cups filling each cup nearly full. Bake in preheated oven 20 - 23 minutes, centers should still jiggle slightly, don't overbake (if they begin to crack they are starting to become overbaked). Remove from oven and allow to cool 1 hour. Cover loosely with plastic wrap and transfer to refrigerator and chill 2 hours. Serve chilled with a spoonful of strawberry sauce (note: for best results spoon topping on just before serving). Store in an airtight container in refrigerator or freeze.

For the strawberry sauce:

3. Combine all ingredients in a food processor and pulse until well chopped and mixture is beginning to break down and liquefy. Transfer to an airtight container and chill 30 minutes or until ready to serve.



Cake Batter Ice Cream Cupcakes

From Bubbly Nature Creations

Ingredients

For the cupcakes:

- 1 box yellow cake mix
+ ingredients on box
- ¼ cup sprinkles (opt.)

For the ice cream:

- 3 cups cake batter ice cream

For the whipped cream frosting:

- 1 ½ cups heavy whipping cream
- 1 tsp vanilla
- ½ cup powdered sugar
- 1 ½ tsp unflavored gelatin
- 4 tsp water

Instructions

For the cupcakes:

1. Preheat oven to 350 degrees F. Put cupcake liners into a muffin tin and measure out 1 tbsp of batter into each liner. The batter is only meant to fill the bottom. Bake for about 15 minutes or until they bounce back. Do not take the cupcakes out of the pan.
2. Once cooled leave the liners and cake inside of the muffin tin and put your softened ice cream on top of the cake until it reaches the top of the liners. Freeze in the freezer until the ice cream is hardened (about 2 hours). Right before serving top with the whipped cream frosting and some sprinkles! Enjoy!

For the whipped cream frosting:

3. Mix the water and gelatin in a large microwave safe bowl. You will want this bowl to be large because the gelatin will foam up in the microwave. Microwave on high for about 20 seconds or until all the gelatin is dissolved. Let the gelatin cool off to a lukewarm temp before adding it to the cream, but don't let it get cold because it will become a gel. Meanwhile with an electric mixer whip the heavy cream, sugar and vanilla on high or until thickened. Add the gelatin to the whipped cream slowly and beat on high until the whipped cream forms stiff peaks.



Lemon Meringue Cupcakes

From Cooking Classy

Yield

12 Cupcakes

Ingredients

For the cupcakes:

- 1 ½ cups all-purpose flour
- ½ tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt
- ¾ cup + 2 tbsp granulated sugar
- ¼ cup butter, softened
- 1 ½ tbsp finely grated lemon zest
- ¼ cup vegetable or canola oil
- 1 large egg
- 2 large egg yolks
- ½ tsp lemon extract
- ½ tsp vanilla extract
- ⅓ cup milk
- ¼ cup fresh lemon juice
- Lemon Curd

For the meringue frosting:

- ¾ cup + 1 tbsp granulated sugar
- ⅓ cup water
- 1 tbsp light corn syrup
- 3 large egg whites

Instructions

For the cupcakes:

1. Preheat oven to 350 degrees. In a mixing bowl, whisk together flour, baking powder, baking soda and salt for 30 seconds. In the bowl of an electric stand mixer fitted with the paddle attachment, whip together sugar, butter and lemon zest on medium-high speed until pale and fluffy, about 4 minutes. Blend in vegetable oil. Add in egg and mix until combined then add in egg yolks, lemon extract and vanilla extract and mix until combined. Measure out milk in a liquid measuring cup and stir in lemon juice. Add flour mixture in 3 separate batches alternating with 1/2 of the milk mixture, beginning and ending with flour mixture and mixing just until combined after each addition. Divide mixture among 12 paper lined muffin cups, filling each cup 2/3 full. Bake in preheated oven 19 - 21 minutes, until toothpick inserted into center of cupcake comes out clean. Remove from oven and cool. Spread 1 Tbsp lemon curd over top of each cupcake. Pipe Meringue Frosting over cupcakes and carefully toast edges with a kitchen torch.

For the meringue frosting:

2. In a small saucepan, whisk together 3/4 cup of the granulated sugar, the water and corn syrup. Bring mixture to a boil over medium heat, stirring constantly until sugar dissolves, then continue to boil without stirring and heat to 230 degrees (be sure to check temperature with a candy thermometer, don't just guess with this recipe). Meanwhile, whip egg whites in a stand mixer fitted with whisk attachment on medium-high speed until soft peaks form, then add in remaining 1 Tbsp sugar and whisk until combined.
3. Once sugar syrup reaches 230 degrees, remove from heat, and with mixer running on low speed, slowly pour syrup down side of bowl in a slow steady stream. Once all of the syrup has been blended in, increase mixer speed to medium-high and whisk mixture until stiff but not dry peaks form (mixture and bowl should be cool), about 7 - 10 minutes.



Champagne Cupcakes

From The Curvy Carrot

Yield

20 Cupcakes

Ingredients

For the cupcakes:

2 $\frac{3}{4}$ cups all-purpose flour
3 tsp baking powder
1 tsp salt
 $\frac{2}{3}$ cup unsalted butter
1 $\frac{1}{2}$ cups white sugar
 $\frac{3}{4}$ cup champagne
6 egg whites

For the whipped cream:

3 $\frac{1}{4}$ cups powdered sugar
1 cup unsalted butter
 $\frac{1}{2}$ tsp vanilla extract
3 tbsp champagne

For the spun sugar:

2 cups sugar
 $\frac{1}{4}$ cup light corn syrup
 $\frac{1}{4}$ cup water

Instructions

For the cupcakes:

1. Preheat oven to 350 degrees. Line cupcake pans with paper liners. In a large bowl, cream together butter and sugar until very light and fluffy. Sift flour, baking powder, and salt together, and then blend into creamed mixture alternately with champagne.
2. In another large clean bowl, beat egg whites until stiff peaks form. Fold $\frac{1}{3}$ of the whites into batter to lighten it, then fold in remaining egg whites.
3. Fill the cupcake liners about $\frac{2}{3}$ full. Bake at 350 degrees for 20 minutes, or until a toothpick inserted into the cake comes out clean.

For the frosting:

4. With an electric mixer, beat together sugar and butter. Mix on low until well blended, and then on medium for another two minutes. Add vanilla and champagne, beating on medium for another minute. Pipe onto cooled cupcakes.

For the spun sugar:

5. Secure a long-handled wooden spoon under a heavy cutting board on the edge of the counter, with the handle facing out and extending over the edge. Place newspapers on the floor, directly under the cutting board. Prepare an ice-water bath.
6. Bring sugar, corn syrup, and the water to a boil in a heavy saucepan over medium-high heat, stirring until the sugar has dissolved. Clip a candy thermometer to the side of the pan. Cook until the mixture turns pale amber and registers 300 degrees on the candy thermometer. Plunge pan into ice bath to stop the cooking; let cool, stirring occasionally, until caramel registers 250 degrees.
7. Dip the tines of a fork into the caramel. Holding the fork about 2 feet above the spoon handle, swing caramel back and forth like a pendulum in long arcs, allowing strands to fall in threads over the handles. Let stand until ready to use, then gently gather some of the strands and shape as desired.
8. Garnish the cupcakes with the spun sugar.



Classic Chocolate Buttercream Icing

From Bless This Mess

Yield

Icing for 9-10 cupcakes

Ingredients

½ cup butter
3 - 4 tbsp heavy cream
2 tsp vanilla
⅓ cup cocoa powder
2 ½ - 3 cups powdered sugar

Instructions

1. Add the butter and cream to the bowl of your stand mixer. Mix on medium speed with the whisk attachment until the butter and cream combine. Increase the speed to high and mix for 3 to 5 minutes until the mixture is light and fluffy, stopping to scrape down the sides a time or two. Add the vanilla, cocoa, and 2 ½ cups of the powdered sugar. Mix on low until combined and then increase speed to medium and whip for 1 to 2 minutes.
2. The consistency of the icing is important if you are going to pile it high on a cupcake. It should be a medium consistency. If you mix the batch of icing with a metal teaspoon (the kind you use for dinner) it should stand up straight in the middle of the bowl when it is in the icing. So, you should be able to stir it with a spoon by hand but it should also be sturdy enough to hold the spoon up. If the icing is too thick, add a little cream. If it needs to be a little thicker add a ¼ cup of powdered sugar and whip to combine until it's sturdy enough.
3. Place in an icing bag and pipe on the cupcakes with decorating tip.



Vanilla Buttercream Icing

From AllRecipes.com User xoshadyxo

Yield

2 ½ cups icing

Ingredients

½ cup unsalted butter, softened
1 ½ tsp vanilla extract
2 cups confectioners' sugar, sifted
2 tbsp milk
food coloring (optional)

Instructions

1. Cream room temperature butter with a hand mixer, the paddle attachment of a stand mixer, or a wooden spoon until smooth and fluffy. Gradually beat in confectioners' sugar until fully incorporated. Beat in vanilla extract.
2. Pour in milk and beat for an additional 3-4 minutes. Add food coloring, if using, and beat for thirty seconds until smooth or until desired color is reached.



Buttercream Coconut Icing

From AllRecipes.com User Rizzie Fischer

Ingredients

½ cup unsalted butter, softened
½ cup vegetable shortening
1 tsp vanilla extract
3 cups confectioners' sugar, sifted
2 tbsp milk, or as needed
7 oz sweetened flaked coconut
¼ cup chopped pecans

Instructions

1. Beat butter and shortening with an electric mixer in a large bowl until smooth; beat in vanilla extract. Gradually beat confectioners' sugar into butter mixture until well blended. The mixture will appear dry.
2. Stir enough milk into butter mixture to achieve desired consistency for icing. Fold half the coconut into the icing.
3. Spread icing over cake. Sprinkle remaining coconut and pecans over icing.



Chocolate Mint Icing

From Sally's Baking Addiction

Ingredients

1 cup unsalted butter, softened
3 - 4 cups confectioners' sugar
2 tbsp heavy cream
¼ tsp peppermint extract
2 drops green food dye
pinch of salt, as needed
⅔ cup mini chocolate chips

Instructions

1. Beat softened butter on medium speed with an electric mixer. Beat for about 30-60 seconds until smooth and creamy.
2. Add 3 cups of powdered sugar, cream, peppermint extract, and food coloring. Increase to high speed and beat for 3 minutes.
3. Add more powdered sugar if frosting is too thin (up to 4 cups) or more cream if mixture is too thick. Add salt if the frosting is too sweet. (You may also add more food coloring if desired or more peppermint extract if it is not minty enough.)
4. Stir in the chocolate chips by hand.