KIR ROYAL MINI CUPCAKES

INGREDIENTS

for the cupcakes
1/2 cup unsalted butter, softened
1 cup sugar
2 eggs
1 teaspoon vanilla extract
1 3/4 cups flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup sour cream
1/2 cup sparkling wine

for the frosting
3 – 3 1/2 cups powdered sugar
1 cup unsalted butter, softened
1/4 teaspoon salt
4 tablespoons black currant jam
4 tablespoons creme de cassis (black currant liqueur)

INSTRUCTIONS

For the cupcakes: Preheat oven to 350F. Line cupcake pan with paper liners.

In a large bowl, beat sugar and butter together until light and fluffy. Add eggs, one at a time, mixing after adding each one. Mix in vanilla. In a medium bowl, combine flour with baking soda, baking powder, and salt. Set aside. In a small bowl, carefully mix sour cream and sparkling wine together. Alternate adding flour and sparkling wine mixtures to large bowl, beginning and ending with flour. Add a tablespoon or so of batter to each mini-cupcake liner (they should be about 3/4 full). Bake for 14-15 minutes, until a toothpick inserted in the middle comes out clean. Let cool completely.

For the frosting: beat butter, salt, jam and cassis. Add 3 cups powdered sugar and continue beating on medium for 2 minutes, until light. Add additional powdered sugar as needed. Pipe onto cooled cupcakes and garnish as desired.