

BLUEBERRY VANILLA BIRTHDAY CUPCAKES

INGREDIENTS

for the Cupcakes

1 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoons table salt
1 cup granulated sugar
1 1/2 sticks unsalted butter, softened but slightly cool, cut into 12 pieces
3 large eggs
3/4 cups milk
2 teaspoons vanilla extract

for the frosting

1/2 cup blueberries (fresh or frozen)
1/4 cup granulated sugar
1 tablespoon corn starch mixed with 2 tablespoons of water
2 sticks unsalted butter, softened to room temperature
3 to 3 1/2 cups confectioners sugar

DIRECTIONS

For the cupcakes: Preheat oven to 350F. Line a muffin pan with paper baking cups and set aside.

In the bowl of a stand mixer, combine the flour, baking powder, salt, and sugar on low speed. Add the butter, 1 piece at a time, and combine until the mixture resembles coarse sand. Add the eggs, 1 at time, and mix until fully combined. Add the milk and the vanilla extract, increase the speed to medium, and mix until the batter is light, fluffy and free of lumps.

Fill the lined muffin cups three-quarters full, being careful not to overfill. Bake until a toothpick inserted in the center of the cupcake comes out clean, about 12-15 minutes. Cool the cupcakes in the pan for 5 minutes, then transfer to a wire rack to cool completely.

To make your frosting: Place the blueberries and the sugar in a small sauce pan over medium heat. Macerate and let the blueberries become soft and the sugar completely melt. Transfer to a food processor and pulse until smooth. Return to the sauce pan and add corn starch slurry and bring to a boil until the mixture starts to thicken. Remove from the heat and let cool completely. In the bowl of a stand mixer, combine the butter and the blueberry mixture; it will be very blue! Add the sugar a bit at a time and beat until smooth.

To assemble: Frost liberally with the blueberry frosting. and decorate as desired (I used sugar royal icing flowers, but sprinkle or even a few fresh blueberries work great as well). Keep refrigerated until almost ready to serve.