

## CHAMBORD ROYALE 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 raspberry jam

4 tablespoons Chambord (raspberry 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: In the work bowl of your stand mixer, cream together butter, salt, jam and Chambord. 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.