



PUPCAKES

A RECIPE FROM DEER RUN LEAD BAKER
JAMIE BROWN, AKA—THEBROWNEYEDBAKERTN

ELEVATING YOUR BOX CAKE MIX

1 box cake mix (any flavor)
dash of salt
1 cup flour

1 cup granulated sugar
1 cup sour cream
1 cup water

3 whole eggs
1 tablespoon vanilla extract

DIRECTIONS

1. Preheat the oven to 300 degrees and put cupcake liners in cupcake pan.
2. In a large bowl, whisk together the dry ingredients.
3. In your stand mixer or another bowl add the wet ingredients.
4. Add half of the dry ingredients into the wet ingredients and mix together. Then add the rest of the dry ingredients to the wet ingredients and mix.
5. Mix everything on medium speed for 2 minutes.
6. Pour the cake batter into cupcake pans. Be sure to only fill 2/3 the way in cupcake liners.
7. Bake cupcakes at 300 for 20 minutes and an additional 20 minutes at 325. They are done when a toothpick comes out clean.

VANILLA BUTTERCREAM ICING

3 cups confectioner sugar
1 cup of unsalted butter at room temperature

1 teaspoon vanilla extract
1-2 tablespoons heavy whipping cream

DIRECTIONS

1. In a stand mixer fitted with the paddle attachment, cream your butter until smooth and light. Next, mix in vanilla extract, then add one cup of confectioners sugar at a time, making sure to blend well between cups and scrape down the edges of the bowl so everything is evenly mixed. Add in one tablespoon of heavy whipping cream at a time to reach the consistency needed.
 2. From this point you can choose to divide icing to make different colors using the food color of your choice. The more coloring you add the deeper color you will get.
- Note:** To make chocolate buttercream add 1/2 cup of cocoa powder (sifted).

CANDY IDEAS FOR DECORATION

Chocolate chips • Starbursts • Jellybeans • Tootsie Rolls
Oreo cookies • Sour punch straws

