



Pink Velvet Cupcakes



Cupcakes:

1 cup butter, softened
1 1/4 c sugar
1/8 t pink gel food coloring
3 eggs
1 t vanilla
2 1/2 c flour
1 1/2 t baking powder
1/4 t baking soda
1/4 t salt
1 c buttermilk

Frosting:

3 c white baking chips
3/4 c heavy whipping cream
1 1/2 T butter

Topping:

coarse sugar or sprinkles

Cream butter and sugar until light and fluffy. Blend in food coloring. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder, baking soda and salt. Add to creamed mixture alternately with buttermilk, beating well after each addition. Fill 24 paper-lined cups two-thirds full. Bake at 350 for 15-17 minutes or until toothpick inserted in the center comes out clean. Cool 5-10 minutes. Remove to wire rack to cool completely.

To make frosting, place white chips in bowl. In small saucepan, bring cream barely to a boil. Pour over chips. Whisk until smooth. Stir in butter. Whisk until smooth again. Transfer to a large bowl. Chill for 30 minutes, stirring once. Beat on high for 2-3 minutes or until soft peaks form and frosting is light and fluffy. Fill pastry bag and frost cupcakes using star tip. Sprinkle with coarse sugar or sprinkles.