

- Piñata cupcakes -



INGREDIENTES

Ingredients for the cupcakes:

1³/₄ CUPS OF FLOUR

³/₄ TSP OF BAKING POWDER

¹/₄ TSP OF BAKING SODA

¹/₄ TSP OF SALT

¹/₂ CUP OF UNSALTED BUTTER, SOFTENED TO ROOM TEMPERATURE

1 CUP OF GRANULATED SUGAR

3 LARGE EGG WHITES, AT ROOM TEMPERATURE

A BIG SPLASH OF VAINILLA MOLINA

½ CUP OF SOUR CREAM, AT ROOM TEMPERATURE

½ CUP OF WHOLE MILK AT ROOM TEMPERATURE

Ingredients for vanilla buttercream:

1 CUP OF UNSALTED BUTTER, SOFTENED TO ROOM TEMPERATURE.

4 - 5 CUPS OF POWDERED SUGAR

A BIG SPLASH OF VAINILLA MOLINA

PINCH OF SALT

To decorate:

VANILLA BUTTERCREAM

½ CUP PIÑATA DELUX SPRINKLES, FOR FILLING

PROCEDIMIENTO

For the cupcakes:

1. PREHEAT OVEN TO 350°F (177°C). ARRANGE A CUPCAKE PAN WITH CUPCAKE LINERS.
2. IN A BOWL, WHISK TOGETHER THE FLOUR, BAKING POWDER, BAKING SODA AND SALT. SET ASIDE.

3. IN ANOTHER BOWL BEAT THE BUTTER ON HIGH SPEED UNTIL SMOOTH AND CREAMY.
4. ADD THE SUGAR AND BEAT ON HIGH SPEED FOR 2 MINUTES UNTIL CREAMY. SCRAPE DOWN THE SIDES AND BOTTOM OF THE BOWL WITH A RUBBER SPATULA AS NEEDED.
5. ADD THE EGG WHITES AND VAINILLA MOLINA.
6. BEAT ON MEDIUM-HIGH SPEED UNTIL COMBINED, THEN FOLD IN THE SOUR CREAM.
7. WITH THE MIXER ON LOW SPEED, ADD THE DRY INGREDIENTS UNTIL INCORPORATED. WITH THE MIXER STILL ON LOW SPEED, GRADUALLY POUR IN THE MILK UNTIL INCORPORATED. DO NOT OVER MIX. THE BATTER WILL BE SLIGHTLY THICK.
8. SPOON THE BATTER INTO THE PANS, UP TO 2/3 FULL.
9. BAKE FOR 20 MINUTES, OR UNTIL A TOOTHPICK INSERTED IN THE CENTER COMES OUT CLEAN.
10. LET THE CUPCAKES COOL IN THE PAN FOR 10 MINUTES AND THEN REMOVE THEM FROM THE PAN TO COOL COMPLETELY.

Fill your piñata cupcakes:

1. CUT WITH A KNIFE A CIRCLE IN THE CENTER OF THE CUPCAKE.
2. THIS PIECE YOU HAVE CUT OUT WILL HAVE THE SHAPE OF A CONE.
3. PLACE ABOUT A TEASPOON OF SPRINKLES INSIDE THE HOLE.
4. CUT THE POINTED END OF THE CUPCAKE PIECE TO FORM A LITTLE PLUG AND PLACE IT ON TOP OF THE SPRINKLES.
5. DO THE SAME WITH ALL THE CUPCAKES.
6. DECORATE WITH VANILLA FROSTING AND ADD MORE SPRINKLES ON TOP.