

Golden Vanilla Cupcakes with Swiss Buttercream for Two

Yields 2 cupcakes



Ingredients

Cupcakes

- 2 tablespoons salted butter, softened
- 2 tablespoons granulated sugar
- 1/8 cup all-purpose flour, sifted
- 1/8 cup cake flour, sifted
- 1/4 teaspoon baking powder
- 1 large egg, room temperature
- 1 egg yolk*, room temperature
- 1 tablespoon milk
- 1 tablespoon heavy cream
- 1 teaspoon vanilla extract

Swiss Buttercream

- 1/4 cup granulated sugar
- 1 egg white, room temperature
- 6 tablespoons salted butter, softened and cubed
- 1/4 teaspoon vanilla extract
- Sprinkles or chocolate shavings (optional)

Directions

Cupcakes

1. Preheat oven to 350°F and line a muffin tin with 2 liners.
2. In a small bowl or a large measuring cup, combine the butter, sugar, flours, and baking powder, until it resembles soft play-doh.
3. In a separate small bowl, whisk together the egg, egg yolk, milk, cream, and vanilla. Pour into the dry ingredients and stir to combine (a few lumps in the batter is fine).
4. Divide the batter equally between two lined muffin wells and bake for 15-17 minutes, when a toothpick inserted down the middle of the cupcake comes out clean.
5. Cool in the muffin tin for 10 minutes. Remove the cupcakes to a cooling rack and cool completely.

Swiss Buttercream

1. In the bowl of an electric mixer, add sugar to the egg white. Place the bowl over a pot of simmering water and stir until the sugar granules have dissolved.
2. Move the bowl to the electric mixer and whip with the whisk attachment on high until it becomes white and doubles in volume, scraping down the sides as needed.
3. Once the bottom of the bowl is cool to the touch, add the butter and vanilla and whisk on medium until the butter is slightly incorporated. Then, increase the speed to high and whip until the buttercream holds soft peaks when the whisk is pulled away.
4. Pipe the buttercream onto the cooled cupcakes and top with sprinkles or chocolate shavings if desired**

Notes

*Save the egg white for the buttercream.

**For these cupcakes, I used a zester to shave chocolate chips directly over the cupcakes.