

THE P•K•P WAY

Funfetti Cupcakes for Two

Yields 2 standard cupcakes



Ingredients

Cupcakes

- 2 tablespoons unsalted butter
- 2 tablespoons sugar
- ¼ cup all-purpose flour
- 1 teaspoon cornstarch
- ¼ teaspoon baking powder
- ⅛ teaspoon baking soda
- 1 egg white, room temperature
- ⅓ cup plain whole fat yogurt, room temperature
- 1 teaspoon vanilla extract
- 1 tablespoon rainbow confetti quins (don't use non-pareils)

Vanilla Buttercream

- 6 tablespoons butter, room temperature
- ¾ cup confectioners' sugar, sifted
- ¼ teaspoon vanilla extract
- ¾ teaspoon milk

Directions

Cupcakes

1. Preheat the oven to 350°F and line the center of a muffin tin with two liners.
2. In a medium bowl, add the butter and microwave in 15 seconds increments until mostly melted. Stir at the end to melt any remaining butter pieces. Let cool for 5 minutes. Stir in the sugar. Set aside.
3. In a small bowl whisk together the flour, cornstarch, baking powder, and baking soda. Set aside.
4. In a small bowl, whisk together the egg white, yogurt, and vanilla extract.
5. To the melted butter, add a third of the flour mixture and half of the egg mixture. Slowly whisk just until combined, no more than 10 rotations.
6. Add the second third of the flour mixture and the remaining egg mixture. Slowly whisk just until combined, no more than 10 rotations.
7. Add the remaining third of the flour mixture and slowly whisk just until combined, no more than 10 rotations. Fold in the confetti quins.
8. Divide the batter evenly among the prepared muffin tin, about ¾ full.
9. Bake for 18-20 minutes until a toothpick inserted comes out clean.
10. Allow cupcakes to sit in the muffin tin for 1 minute before transferring to a cooling rack to cool completely. Frost with vanilla buttercream (recipe follows).

Vanilla Buttercream

1. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed until pale and creamy (5-8 minutes).
2. Slowly add the sugar, scraping down the sides as necessary. Add the extract and milk and beat until combined and smooth.