

CONFETTI CUPCAKES



Prep Time 30 mins
Chill Time 2 hrs
Cook Time 20 mins
Yield 12 cupcakes



What You Will Need

- 1 Stick Unsalted Butter
- 2 Large Eggs
- ½ Cup Whole Milk
- ½ Cup Heavy Cream
- Small Saucepan
- Whisk
- Mixing Spoon
- Cupcake Pan
- Measuring Cups
- 1 Large Bowl
- 1 Medium Bowl
- 1 Heat Resistant Bowl

Difficulty Level



Cupcake Ingredients

- 1½ Cups All Purpose Flour
- 1 Stick Unsalted Butter (softened)
- 1 Cup Granulated Sugar
- ½ Cup Whole Milk
- 2 Large Eggs
- 2 Teaspoons Vanilla
- 1 Teaspoon Baking Powder
- ¼ Teaspoon Baking Soda
- ¼ Teaspoon Fine Sea Salt
- ¼ Cup Confetti Sprinkles

Milk Chocolate Ganache Ingredients

- 1 Cup Milk
- Chocolate Chips
- ½ Cup Heavy Cream

Scan to view your Confetti Cupcakes recipe online.
What is Folding? video included!



Batter



- 1 Preheat oven to 350°F convection bake/365°F regular bake, line a cupcake pan with paper liners, and set aside 2 teaspoons of **confetti**. Whisk **flour**, **baking powder**, **baking soda**, and **salt** together in a medium bowl and set aside.



- 2 Use a mixing spoon to cream **butter** and **sugar** together until light in color and fluffy (2 to 3 minutes).



- 3 Add **eggs**, one at a time, to **butter** and **sugar** until completely combined.



- 4 In a liquid measuring cup, add **vanilla** to **whole milk**.



- 5 Add the **flour mixture** in two halves, alternating with the **milk mixture**, until completely combined. Do not overmix.



- 6 Gently **fold** in the **confetti**. Using a ¼ cup or cookie scoop, fill cupcake liners ¾ full. Bake cupcakes for 15 minutes, then turn and bake for an additional 5 minutes.

**What is Folding? video available online!*

Ganache



- 7 Pour **chocolate chips** into a heat resistant bowl and set aside. In a small saucepan, heat **heavy cream** over low heat until simmering. **Don't boil!** Pour over **chocolate chips** and let stand for 2 minutes. Then, whisk until completely combined. Refrigerate for until thick but not hard (about 2 hours).



Assembly

- 8 Fill the piping bag with chocolate ganache. Once the cupcakes are completely cool, pipe a dollop of ganache onto each cupcake.



- 9 Sprinkle **confetti** on top of each cupcake. Enjoy!

