CONFETTI CUPCAKES

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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

- 11/2 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 MilkChocolate Chips
- ½ Cup Heavy Cream

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





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.



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.

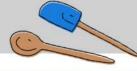


5 Add the **flour mixture** in two halves, alternating with the **milk mixture**, until completely combined. Do not overmix.



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.







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).



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!

