

Streaking Vanilla Cupcakes

Ingredients

Cupcakes

- 2¾ cups all-purpose flour
- ½ cup cake flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 8 ounces (2 sticks) unsalted butter, softened
- 2 cups sugar
- 4 large eggs
- 1 cup whole milk
- 1 teaspoon pure vanilla extract
- blue gel paste as needed

Buttercream

- 4 large egg whites, room temperature
- 1¼ cups sugar
- ¾ pound (3 sticks) butter, softened, cut into small pieces
- 1 teaspoon pure vanilla extract
- blue gel paste as needed

Preparation

Cupcakes

1. Preheat oven to 350°F.
2. Line standard muffin tins with paper liners.
3. Whisk dry ingredients in a large bowl.
4. Cream butter and sugar with a mixer until light and fluffy. Add eggs, 1 at a time, beating after each addition. Reduce speed to low.
5. Mix remaining wet ingredients in a bowl.
6. Add dry ingredients to butter mixture in 3 additions, alternating with wet ingredients and ending with dry, scraping the sides of bowl between each addition.
7. Divide batter among muffin cups, filling each full (or tie-dye as suggested above).
8. Bake cupcakes until testers inserted into centers come out clean, about 20 minutes.
9. Let cool in tins on wire racks.

Buttercream

1. Place whites and sugar in a heatproof mixer bowl set over a pot of simmering water. Whisk until sugar dissolves and mixture registers 160 degrees on a candy thermometer.
2. Remove from heat, and attach bowl to a mixer.
3. Whisk on medium speed for 5 minutes. Increase speed to medium-high, and whisk until stiff, glossy peaks form, about 6 minutes.
4. Reduce speed to medium, and add butter, 1 piece at a time, whisking well after each addition.
5. Add vanilla and whisk to combine.
6. Use immediately, or cover, and refrigerate.
7. If using gel paste either dye buttercream or use a small paintbrush to line a piping bag before decorating cupcakes.