

Vanilla Funfetti Cupcakes

for the cupcakes:

- 1 1/2 cups cake flour
- 1 1/2 cups flour
- 1 3/4 cups sugar
- 2 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup butter, cold, cut into small cubes
- 4 eggs
- 1 1/2 cups sour cream or greek yogurt
- 2 teaspoons vanilla
- 1/2 cup multi-colored sprinkles

for the frosting:

- 4 ounces (1/2 cup) butter, softened
- 3.5 ounces (1/2 tub) marshmallow cream
- 2 cups powdered sugar
- 1 teaspoon vanilla
- 1 - 2 tablespoons half and half or heavy cream
- additional sprinkles, for decoration

Preheat oven to 350. Line two muffin tins with paper liners. In a large bowl or a the bowl of a stand mixer, whisk together flours, sugar, baking powder, and salt. Add the butter and mix until the mixture resembles coarse crumbs. Add the eggs one at a time, beating well after each addition. Combine the sour cream and vanilla in a measuring cup, and add about half of the sour cream mixture to the flour mixture. Beat until well blended and smooth. Add the other half of the sour cream mixture, and beat until smooth. Gently fold in the sprinkles. Fill paper liners 2/3 full and bake 20 minutes, or until a toothpick inserted into the center comes out clean. Let cool in pan for a few minutes and then remove to a cooling rack to cool completely.

To make the frosting, beat the butter and marshmallow cream together until light and fluffy. Add the powdered sugar and vanilla and beat until smooth. Add half and half as needed to make a frosting that is smooth and easy to pipe. Pipe onto cooled cupcakes and sprinkle with colorful sprinkles.