

Easter Cupcakes

yield: 8-9 cupcakes

Ingredients:

Cupcakes:

1 stick of butter (113g/4oz)

$\frac{2}{3}$ cup all-purpose flour

$\frac{1}{3}$ cup sugar

2 eggs

1 teaspoon baking powder

1 teaspoon vanilla extract

Frosting:

113g/4oz Philadelphia cheese ($\frac{1}{2}$ package)

$\frac{1}{4}$ cup powdered sugar - sifted

$\frac{1}{4}$ teaspoon vanilla extract

$\frac{1}{3}$ cup (80ml) heavy whipping cream

green food coloring

Decorations:

sugar coated chocolate eggs

candied ladybugs

large daisy sprinkles

Directions:

Place all the ingredients for cupcakes in a bowl of your electric mixer and beat until smooth and well incorporated. Line the muffin pan with baking cups. Divide the batter evenly between 8-9 muffins cups filling $\frac{2}{3}$ full. Bake in a preheated oven 350F/180C for about 20 minutes. Let them cool completely before frosting.

Beat the cream cheese using a paddle attachment until fluffy. Add the sifted powdered sugar and beat until incorporated. Switch to a whisk attachment, add the heavy whipping cream and whisk until you get a smooth and fluffy frosting. Beat in vanilla and add enough green food coloring to get a grassy green color of your frosting.

Frost the cupcakes using a small spatula or small knife. Decorate with the sugar eggs, ladybugs and flower sprinkles. Refrigerate for a while and serve.

Enjoy!:))

Note: To get even more “Easter Look” of your cupcakes wrap them in the Easter baskets like I did (see the pictures):)