

Candy Corn Cupcakes

Recipe

{Cupcakes} makes 12

Food dye (yellow and orange)
1 ½ eggs
¾ teaspoons vanilla extract
vanilla,
¼ cup butter (½ stick)
A pinch of salt
¼ teaspoons baking powder
¾ cup sugar
1 cup flour
Candy Corns (3 for each cupcake)

{Frosting} frosts 12 cupcakes
(make more if needed)
1 ½ cups confectioners sugar
½ stick of butter
1 teaspoon vanilla extract
2 ½ tablespoons milk

Cupcakes

1. Pre heat the oven to 350°F then line 12 muffin tins
2. Mix flour, sugar, baking powder, and salt on a low speed
3. One at a time add in the eggs, followed by the milk, and butter scraping down the sides every now and then.
4. Once all is smooth evenly scoop into three bowls I recommend using an electronic scale.
5. Then dye one bowl orange one yellow and keep one the same.
6. Now that the batter is done put in two small spoon fulls of each color starting with orange and ending with white.
7. Now put them in the oven for 20 to 25 minutes and your Done! Make sure the cupcakes are completely cool before frosting.

Frosting

1. Cream the butter and sugar in a stand mixer
2. Add in the vanilla extract and milk
3. Mix until smooth
4. Add a little bit of each color and mix only a little bit so that it marbles
5. If you choose to do so here is how to pipe the frosting:
 - Put the frosting in one piping bag and tie the top
 - In another bag that is empty cut the tip and put in piping tip
 - Then cut the tip of the bag with frosting then put it inside the empty one
 - Then pipe to your liking!