



Vanilla Cupcakes with Red Rose Frosting

1 hour
Hands on

12
Portion(s)

2
Difficulty



Method

We'd like to thank Josepha Peggou, a sugar artist, for her wonderful creation!

For the cupcakes

- Heat oven to 180* C (350* F) Fan.
- Beat the sugar, baking powder, salt and butter in a mixer, on medium speed, until all of the ingredients are completely combined.
- Gradually add half of the milk.
- Combine the remaining milk, eggs and vanilla in a separate bowl. Add them to the mixer. Beat until incorporated.
- Add the batter to a cupcake pan lined with cupcake liners, filling each cup 2/3 of the way.
- Bake for 20-25 minutes.

For the frosting

- Beat the butter, icing sugar and vanilla in a mixer for about 15 minutes, until light and fluffy.
- Lower the mixer's speed and add the milk and red sugar paste.
- Beat for another 10 minutes.
- Transfer frosting to a pastry bag, and pipe out the frosting on to the cupcakes, in the shape of a rose.
- You can also get all of the equipment necessary to make the presentation we have created! You will need a flower pot, a round piece of styrofoam, toothpicks and colored wrapping paper.

Ingredients

For the cupcakes

- 240 g all-purpose flour
- 280 g granulated sugar
- 3 teaspoon(s) baking powder
- 80 g butter, at room temperature
- 240 ml milk
- 2 eggs
- 1 pinch salt
- 1 teaspoon(s) [vanilla extract](#)

For the frosting

- 250 g butter, at room temperature
- 500 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)
- 3 tablespoon(s) milk
- 1 teaspoon(s) [red food coloring paste](#)

Διατροφικός πίνακας

Nutrition information per portion

575 Calories (kcal)	24.7 Total Fat (g)	15.2 Saturated Fat (g)	84.0 Total Carbs (g)
29%	35%	76%	32%
69.0 Sugars (g)	4.2 Protein (g)	0.8 Fibre (g)	0.62 Sodium (g)
76%	8%	3%	10%