

SUGAR, SPICE, AND EVERYTHING NICE!



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Recipe Name: Vanilla Bean Cupcake Topped with Cotton Candy Buttercream & a Vanilla French Macaron

Recipe Ingredients:

Cupcake Ingredients:

- 1 Vanilla Bean
- 3 Cups All-Purpose Flour
- 2 1/2 Teaspoons Baking Powder
- Pinch of Salt
- 1 Cup of Butter
- 1 3/4 Cup Granulated Sugar
- 2 Eggs
- 1 1/2 Cups of Milk
- 2 Tablespoons of Vanilla

Buttercream Ingredients:

- 2 Sticks of Unsalted Butter
- 1/2 Cup Cotton Candy Sugar
- 4 Cups Powdered Sugar
- 1 Tablespoon Vanilla Extract
- 2 Tablespoons of Milk

Macaron Ingredients:

- 1 1/3 Cup Almond Flour
- 1/4 Cup Granulated Sugar
- 2 1/4 Cup Powdered Sugar
- 3 Egg Whites

Recipe Instructions:

Cupcake:

1. Cream together the butter, granulated sugar, and salt
2. On a low speed mix in the two eggs
3. Split the vanilla bean and scrape out the inside to add to the creamed ingredients as well as the extract
4. Combine dry ingredients in a separate bowl
5. Incorporate the dry ingredients and the milk alternating between dry and wet, but always starting and ending with dry.
6. Line a cupcake pan with liners and use a cookie scoop to put around 2 scoops of batter into each liner.
7. Bake for 16-20 minutes at 350F and leave to cool.
8. Ice with a star tip swirl design.

Cotton Candy Buttercream:

1. Cream room temperature butter with the cotton candy sugar
(Pick a cool color that you want your icing to be)
2. Add in your powdered sugar 1 cup at a time
3. Add in two tablespoons of milk and vanilla extract
4. Leave to mix and get fluffy for around 6-8 minutes
5. If buttercream is too thick, add more milk

Macarons:

1. Separate egg whites from the egg yolks and mix on a low speed until bubbly and frothy
2. While on the low speed, mix in granulated sugar, food coloring, and flavoring extract
3. Turn to a low-medium speed and mix until soft and glossy peaks are formed

4. While the eggs are mixing, combine and sift the remaining dry ingredients in a separate bowl
5. After the eggs are at desired peaks, gently fold in the dry ingredients cup by cup, but being careful not to over mix
6. Pipe out small, even circles on a baking sheet with a non-stick mat
7. Leave them to dry for at least 60 minutes to form the hard shell top
8. Bake for 12-15 minutes at 325F and cool
9. Fill with remaining buttercream and top your cupcake !