

Berry Marvelous Blueberry Cupcakes

These blueberry cupcakes made with fresh blueberries and frosted with Raspberry buttercream will propel your taste buds into action. Get ready to fight yourself from taking seconds!

INGREDIENTS

For the cupcakes:

- 1 box white cake mix, made according to package directions OR your favorite white cupcake recipe
- 1/2 teaspoon LorAnn blueberry super-strength flavoring
- 2 cups fresh blueberries

For the buttercream frosting:

- 1 ½ cups butter or margarine, softened
- 4 cups sifted powdered sugar (about 1 pound)
- 2 tablespoons cream or milk
- ¼ teaspoon LorAnn Raspberry Super Strength Flavoring
- Blue and Red Gel Coloring

DIRECTIONS

Cupcakes:

1. Prepare boxed cake mix as directed, or your favorite scratch recipe, adding 1/2 teaspoon LorAnn Blueberry Super Strength and blueberries.
2. Bake cupcakes according to package. With the blueberries added, the cupcakes will need the full cooking time suggested.
3. Once cupcakes are completely cool, pipe with the buttercream frosting.

For the frosting:

1. Beat butter at medium speed with an electric mixer until creamy.
2. Gradually add powdered sugar, beating mixture until light and fluffy.
3. Add milk or cream, and flavoring beating until spreading consistency.
4. With a small, clean brush, paint gel coloring onto the inside of the pastry bag near the tip. Fill with frosting and pipe onto cupcakes. Makes 24 frosted cupcakes.



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