



Bubble Gum Cupcakes

A pretty in pink cupcake for Valentine's with the unexpected flavor of bubblegum! For kids & the kids at heart, one bite of these will take you back to your bubblegum chewing days.

Ingredients

For the cupcakes:

- 1/2 cup unsalted butter, softened
- 3/4 cups granulated sugar
- 1 large egg, room temperature
- 1 teaspoon [LorAnn Vanilla Extract](#)
- 1 teaspoon [LorAnn Super Strength Bubble Gum](#)
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon fine salt
- 1/2 cup whole milk

For the buttercream

- 1 cup unsalted butter, room temperature
- 3 cups powdered sugar, or to taste
- 1/4 cup whipping cream
- 1 teaspoon [LorAnn Super Strength Bubble Gum](#)
- Pink or red food coloring (optional)
- Valentine's sprinkles, for topping

Directions

For the cupcakes

1. Preheat the oven to 325° F. Line a 12-tin cupcake pan with cupcake wrappers & set aside until ready to use.
2. In the bowl of a stand mixer fitted with the paddle attachment cream the butter & sugar until fluffy. Add the egg, [LorAnn Vanilla Extract](#) & [LorAnn Bubble Gum Flavor](#). Beat until combined.
3. Sift in the flour, baking powder & salt. Turn the mixer to low speed & slowly drizzle in the milk. Beat until batter is smooth, about 60 seconds.
4. Evenly divide batter amongst the prepared cupcake pan. Bake for 18 to 20 minutes, until the top bounces back to touch. Let cool completely before frosting.

For the frosting:

1. In the bowl of a stand mixer fitted with the paddle attachment add the butter & sugar. Beat until fluffy, about 5 minutes.
2. Add the whipping cream & [LorAnn Bubble Gum Flavor](#). Beat until incorporated. If using food coloring, add 2 drops at a time until desired color is reached. Transfer to a piping bag fitted with a star tip & pipe as desired. Top with sprinkles & enjoy!