



Holiday Candy Cane Cupcakes

Tender peppermint cupcakes topped with delicious cream cheese frosting. Happy holidays!

Ingredients

For Cupcakes

10 tablespoons butter, melted
1 cup granulated sugar
1-2/3 cups all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
2/3 cups heavy cream
2 large eggs, beaten
1 teaspoon LorAnn Peppermint Bakery Emulsion
Pink liquid or rose pink gel food coloring

For Frosting

4-1/2 cups powdered (confectioner's) sugar
6 ounce cream cheese, softened
1/3 cup heavy cream
1/2 teaspoon LorAnn peppermint Bakery Emulsion (or to taste)

12 small candy canes for decoration

Directions

1. Preheat oven to 350°F.
2. In a large bowl, whisk together the flour, baking powder, and salt for 20 seconds; set aside.
3. In a small bowl, combine the melted butter and sugar. Mix in the cream, beaten eggs and Peppermint Bakery Emulsion. Stir in the flour mixture until just combined. Stir in several drops food coloring, if desired.
4. Divide batter into 12 paper-lined muffin tins, filling each cup 2/3 full.



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5. Bake 18 - 22 minutes or until a toothpick inserted into center comes out clean. Allow cupcakes to cool completely.

To make frosting:

Beat together all ingredients until combined, adding more powdered sugar or cream as necessary until piping/spreading consistency is achieved. Pipe or spread frosting onto cooled cupcakes and top each with a candy cane. Makes 12 cupcakes.

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