

VANILLA CUPCAKE WITH BUTTERCREAM FLOWERS *(from the Bewitching Kitchen)*

1 recipe for yellow cupcakes (for ATK recipe, click [here](#))

buttercream:

1 cup butter, slightly softened (I used Kerrygold)

1 pound icing sugar

1/8 tsp salt

1 + 1/2 tsp vanilla extract

1 to 2 tablespoons milk

purple, yellow, and green food gel dye

Russian piping tip

Make the cupcakes according to the directions from America's Test Kitchen recipe. It is a very simple and straightforward method that works great, I highly recommend it.

Make the buttercream: add the butter to the bowl of a KitchenAid type mix, fitted with the paddle attachment. Mix for a couple of minutes until the butter is creamy and lighter. Add the salt and vanilla, beat a little more. Turn the mixer off, add the powdered sugar and turn it on the lowest speed.

Once the risk of powdered sugar explosion is over, increase the speed, and beat for a couple of minutes, until very creamy, adding milk just to have the perfect piping consistency.

Separate a small amount (1/4 cup maximum) to dye green to pipe leaves. The rest of the buttercream divide in two, one large portion for purple, one smaller portion for yellow. Fit a large piping bag with the Russian tip of your choice, add the purple icing to the sides of the bag, leaving the center empty. Fill the center with yellow buttercream. Close the bag, pipe small amounts of buttercream on a piece of parchment paper until you are sure the yellow is showing through in the center. Pipe flowers on the surface of the cupcakes.

Add green buttercream to a small piping bag fitted with a leaf tip. Pipe leaves around the flowers.