



Candy Melt Floral Cupcakes

Ingredients:

For the vanilla cupcakes:

1 large egg
3/4 cup whole buttermilk
1/4 cup vegetable oil
1 tsp. vanilla extract
1 1/4 cups granulated sugar
1 1/2 cups all-purpose flour

3/4 tsp. baking soda
1/2 tsp. baking powder
3/4 tsp. kosher salt
1/2 cup water

For the buttercream:

1/2 cup unsalted butter, softened
1 (8-oz.) pkg. cream cheese, softened
1 lb. confectioners' sugar
1 tsp. vanilla extract
1/4 tsp. kosher salt
Gel coloring, as desired
Candy melts & sprinkles

Method:

1. Preheat the oven to 350 F.
2. Line two cupcake pans with 16 liners.
3. In a large bowl, whisk to combine egg, buttermilk, oil, vanilla, and sugar.
4. Add flour, baking soda, baking powder, kosher salt, and water, and whisk until smooth.
5. Portion evenly between cupcake liners.
6. Bake for 14-16 minutes or until the cupcakes spring back to the touch. Cool completely on a wire rack.
7. Prepare the frosting: Beat butter and cream cheese until smooth. Beat in confectioners' sugar, vanilla, and salt until light and fluffy. Add gel coloring as desired.
8. Prepare the flowers: Melt candy melts in the microwave in short spurts, stirring occasionally until smooth.
9. Use a brush to brush petals in different colors onto a strip of parchment paper. Press into a rolling pin holder, halved paper towel roll, or other curved object. Chill until firm.
10. Pipe centers of flowers onto parchment and chill until firm.
11. Assemble flowers by using melted candy melts to glue the petals together, placing a center in the middle with melted candy melts to adhere. Chill until set.
12. Pipe frosting over cupcakes and top with candy melt flowers.