

French Vanilla Cupcakes with White Chocolate Frosting



Ingredients

3/4 cup self-rising flour

1 cup plus 2 Tbsp. all-purpose flour

1/2 cup unsalted butter at room temperature

1 cup granulated sugar

2 large eggs at room temperature

1/2 cup milk or almond milk

1/2 tsp. pure vanilla extract

Directions

Preheat oven to 350 F.

Combine both types of flour in a small bowl and set aside.

Cream butter on medium speed until smooth in a separate mixing bowl, slowly stirring in sugar until mixture is fluffy. Add eggs one at a time, mixing well after each addition. Blend in milk

and vanilla. Gradually add in flour. Pour batter into festive cupcake liners, filling until about 3/4 full. Bake for 20 minutes or until a toothpick inserted in the center comes out clean. Remove from oven.

Leave cupcakes in the pan for about 10 minutes, and then place on a rack until completely cool. When the cupcakes are ready, insert a paring knife into the top of the cupcake, angling the blade toward the center. Cut a circle from the top of the cupcake, removing and discarding the small cone-shaped piece. Spoon in prepared French Vanilla Cream Filling.

Using a pastry bag with a star-fitted tip, pipe on White Chocolate Frosting; top cupcakes with favorite seasonal decorations or sprinkles. Refrigerate until ready to serve.

French Vanilla Cream Filling

Ingredients

1 cup half and half

3 Tbsp. French vanilla instant pudding

1/2 tsp. pure vanilla extract

1/4 cup confectioners sugar

Directions

In a bowl, combine all ingredients until smooth and thick. Refrigerate until ready to use for filling the cupcakes.

White Chocolate Frosting

Ingredients

4-1/2 oz. high-quality white chocolate, finely chopped

1-3/4 cups confectioners sugar

1/4 cup whole milk

1/2 tsp. pure vanilla extract

6 Tbsp. unsalted butter, softened

Pinch of salt

Directions

In a double boiler, melt the white chocolate. Stir until smooth. Let cool to room temperature.

Sift confectioners sugar into a medium bowl. Stir in milk and vanilla. Add butter and salt; beat until smooth. Blend in the cooled white chocolate. Refrigerate until firm enough to frost the cupcakes, or for about 30 minutes.