

PINEAPPLE BUTTERCREAM CUPCAKES

INGREDIENTS:

FOR THE CUPCAKES:

½ cup unsalted butter, softened
½ cup granulated sugar
¼ cup light brown sugar, packed
1 large egg, whisked
1 teaspoon LorAnn Pure Vanilla Extract
1 teaspoon LorAnn Pineapple Bakery Emulsion
½ cup crushed pineapple
1 ¼ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon fine salt
½ cup whole milk

FOR THE FROSTING:

1 cup unsalted butter, softened
3 cups powdered sugar, or to taste
1 teaspoon LorAnn Pure Vanilla Extract
1 teaspoon LorAnn Pineapple Bakery Emulsion
2 tablespoons heavy cream
Yellow sprinkles, to finish
12 maraschino cherries, to finish



DIRECTIONS:

FOR THE CUPCAKES:

1. Preheat the oven to 325°F. Line a 12-tin cupcake pan with parchment liners.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugars, about 2 minutes. Add the egg, vanilla extract, pineapple emulsion, and pineapple. Beat until combined.
3. Sift in the flour, baking powder and salt. With the mixer on low speed, slowly pour in the milk as the flour incorporates. Beat until smooth, about 1 minute.
4. Evenly divide the batter amongst the prepared cupcake pan. Bake for 18 to 20 minutes, until a toothpick inserted in the center comes out clean. Let cool fully before frosting.

FOR THE FROSTING:

1. In the bowl of a stand mixer fitted with the paddle attachment, add the butter and sugar. Beat until fluffy, about 5 to 8 minutes.
2. Scrape down the sides of the bowl. Add the vanilla extract, pineapple emulsion & heavy cream. Beat until incorporated, about 60 seconds.
3. Transfer frosting to a piping bag fitted with a star tip attachment. Pipe cupcakes as desired. Top with sprinkles and a cherry.

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