

Jelly Bean Cupcakes With Vanilla Buttercream Icing

Cupcakes

- ½ cup Milk
- ½ cup Sour Cream
- 1 Egg
- 3 Tablespoons Melted Butter
- 1 ½ tsp Vanilla
- 1 ½ cup Flour
- 1 ½ tsp Baking Powder
- 1/3 tsp Baking Soda
- ½ cup Sugar
- 1½ jelly beans (plus extra to put on top)

Vanilla Buttercream Icing

- 1 ½ stick butter, softened (12 Tablespoons)
- 3 ½ cups powdered sugar
- 2 Tablespoons heavy whipping cream
- 1 ½ teaspoon vanilla
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Instructions:

Instructions - Cupcakes:

1. Preheat oven to 350*. Add paper liners to your pan. You can make 36 mini cupcakes or about 18 normal cupcakes.
2. In a medium sized bowl mix together the milk, sour cream, egg, butter, and vanilla.
3. Add the flour, baking powder, baking soda, and sugar and combine well.
4. Fold in the jellybeans.
5. Bake the mini cupcakes for 9-11 minutes and the regular cupcakes for 14-16 minutes.

Instructions - Icing

1. In a stand up mixer, beat the butter for about 2 minutes.
2. Add in about 1 cup of the powdered sugar, 1 Tablespoon of the heavy whipping cream and 1 teaspoon of the vanilla. Beat for about 1 minute. (Start the mixer on low and turn it up a little.)
3. Add in another cup of sugar and beat for about 30 seconds until well combined.
4. Finally add the remaining sugar, heavy whipping cream and vanilla. Beat until well combined and light and fluffy.
5. If you want to pipe on the frosting use a plastic piping back or a plastic bag. Snip off the tip and add the star tip. Put it inside a large cup and fold the sides over so you can add the icing to the bag.
6. To pipe the frosting, start on the outside of the cupcake and work your way in as you overlap the icing a little bit.
7. Top with a jelly bean!