

Funfetti Cupcakes

Ingredients:

Cake:

- 6 Tbsp Butter, Softened
- 1/2 Cup Sugar
-
- 1/4 Cup Milk
- 2 Eggs
- 1/4 tsp Vanilla Extract
- 3/4 Cup Flour
- 1 tsp Baking Powder
- 2 Tbsp Sprinkles

Whipped Cream:

- 1 1/2 Cups Heavy Cream
- 2 Tbsp Sugar
- 8 Candied Cherries

Directions:

Cake:

Preheat oven to 350°F and line a six inch cake pan with parchment paper and grease with oil.

In a bowl, cream butter and sugar until light and fluffy. Add milk, eggs and vanilla extract. Mix until combined.

Add flour and baking powder. Mix until combined.

Add sprinkles. Mix until combined.

Pour cake batter into the cake pan. Bake for 25-30 minutes.



Whipped Cream:

In a bowl, add heavy cream and sugar. Whisk till stiff peaks. Transfer into a piping bag with a star tip.

To Assemble:

After the cupcakes have baked and fully cooled down, pipe some whipped cream on top. Top it off with a candied cherry.

A recipe of Louisa Chan of [LouBeBaking](#).