

Mini Vanilla Cupcakes

Some how I have two consecutive posts with mini cupcakes...well, we were invited for a BBQ at our friend's boat. Diana lives in a 54 foot boat in Marina Del Rey and love to entertain...so I told her that I would make some mini cupcakes. I decided to make a conventional yellow batter for the cake and cover it with pineapple cream cheese frosting to bring a more fruity flavor to the cupcakes and of course decorate the mini cupcakes with blueberries and raspberries to make them blue and red. I have to confess that I was some how disappointed with the cake texture, I expected to be a little lighter...anyway, here it is...

I was able to make 40 mini cupcakes and had some leftover frosting, which we were able to finish very fast



Ingredients:

Cake Batter

1 1/3 cup all purpose flour

$\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{3}$ cup butter
 $\frac{2}{3}$ cup sugar
1 large egg
1 teaspoon vanilla extract
 $\frac{1}{3}$ cup plain yogurt
 $\frac{1}{3}$ cup skim milk

Pineapple Cream Cheese Frosting

8 oz cream cheese
 $\frac{2}{3}$ cup sugar
10 oz crushed pineapple (natural juice) well drained
8 oz cool whip

Method:

Cake

Shift together the flour, baking soda and baking powder, set aside. In a large bowl blend together the butter and the sugar until a cream texture. Add the egg and vanilla extract and mix well. Add the milk and yogurt to the batter and the flour mixture. Pour approximately 1 tablespoon into small size bake cups (1 in). Bake in a pre-heated oven at 350F for 8 to 10 minutes, or until a toothpick inserted in the center of the cupcake comes out clean. Cool the cupcakes out on the rack, let the cupcakes cool completely.

Pineapple Cream Cheese Frosting

In a large bowl mix the cream cheese with the sugar until forming a cream, add the drained pineapple to the cream cheese. Gently fold the cool whip to the pineapple cream cheese cream. The pineapple cream cheese frosting is ready to be used.



HAPPY 4TH OF JULY!

***Thank you for stopping by Simple Recipes and have
a great week!***