



Fourth of July White Chocolate Confetti Cupcakes

Makes: 18 cupcakes

Prep Time: 15 minutes Bake Time: 22 minutes

Total Time: 37 minutes

Ingredients

- 4 ounces of good quality white chocolate bar (see Chef's Note)
- 1 & 1/2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp of salt
- 1/3 cup of butter
- 3/4 cup sugar
- 2 large eggs
- 1 tsp vanilla
- 1 cup plus 1 tablespoon milk
- 1/4 cup sprinkles or funfetti
- Cream Cheese Buttercream Icing

Instructions

Preheat oven to 325°F. Line a cupcake pan with cupcake liners of your choice.

Melt the white chocolate by breaking it into pieces and placing in a microwave-safe bowl.

Microwave for 30 seconds at a time, stirring after every 30 seconds, until smooth.

In a large bowl, whisk together the flour, baking powder and salt. Set aside.

In another large bowl (or with a stand mixer), cream the butter and sugar together on medium-high speed until light & fluffy (2 to 3 minutes).

Add the eggs in one at a time, mixing well after each addition. Add the melted white chocolate and vanilla and mix well.

Add the dry ingredients alternating with the milk in 2 to 3 portions. Mix well after each addition. Gently fold in the sprinkles. Divide batter evenly into prepared cupcake pan, filling each liner $\frac{2}{3}$ full.

Bake cupcakes until a tester inserted into the center comes out clean or with dry crumbs (about 22 minutes). Let cool completely before frosting.

Chef's Note:

Do not use white chocolate chips. I haven't found a brand that won't seize up. Instead, use a good-quality white chocolate bar such as Lindt. They can usually be found in the candy section of most grocery stores.