



Funfetti Cupcakes

Makes: 24 Servings

Prep Time: 15 minutes Cook Time: 20 minutes

Total Time: 35 minutes

For the Cupcakes:

- 1/2 cup butter, room temperature
- 1/2 cup oil
- 1 & 1/2 cups sugar
- 4 eggs, room temperature
- 2 tbsp vanilla extract
- 3 cups cake flour (See Chef's Notes)
- 1 tsp salt
- 2 & 1/2 tsp baking powder
- 1 & 1/3 cups buttermilk
- 1/3 cup rainbow sprinkles

For The Frosting:

- 1 cup unsalted butter, room temperature
- 1 & 1/2 pounds powdered sugar
- 1 tbsp vanilla extract
- 1/2 tsp salt
- 4 tbsp whole milk

For The Funfetti Cupcakes:

Preheat the oven to 350°F and grease and line 24 cupcake tins with liners. Set aside.

In a large mixing bowl fitted with a whisk attachment, beat the softened butter and oil together until they become homogenous, about 3 minutes. This will not work if your butter is not completely room temperature.

Slowly add the granulated sugar to the oil and butter, beating on high until the mixture is light and fluffy and turns a very pale yellow, about 3 minutes.

Add the eggs in one at time, scraping down the bowl in between each addition. Add the vanilla extract. Beat the mixture on high for 3 minutes more to incorporate as much air as possible.

In separate bowl sift together the cake flour, salt, and baking powder. Alternate mixing in the dry ingredients and the buttermilk in 4 batches, starting with the buttermilk and ending with the dry ingredients. Fold in the sprinkles until well mixed. It's okay if the batter still has a few lumps in it—you don't want to over mix it.

Use a large cookie scoop or a 1/4 cup measuring cup to split the batter evenly into the prepared cupcake tins and bake for 20-30 minutes or until the cupcakes are lightly golden brown and spring back when pressed. Take out of the oven and transfer to a cooling rack. Let the cupcakes cool completely and frost with your favorite frosting!

For The Frosting:

In a stand mixer, beat the softened butter and powdered sugar together until fluffy, about 2 minutes.

Add in the vanilla, salt and a tablespoon of milk one at a time. If the frosting seems to be getting too runny, stop adding milk. Beat for 3 minutes, or until light and fluffy. Transfer the frosting to a pastry bag fit with a large star tip and frost the cooled cupcakes. Top with rainbow sprinkles or leave plain. Enjoy!

Chef's Notes:

If you can't find cake flour, substitute by measuring out 3 cups of regular flour (following this tip).

Remove 6 tablespoons flour and add in 6 tablespoons corn starch. Sift 2 times then use in the place of regular flour.

Make sure all your ingredients are at true room temperature so that they incorporate seamlessly.

If you don't have buttermilk on hand, you can make a substitute! Find our buttermilk substitute [here](#)!

Do not over mix the batter! This can dry out your cake and cause the sprinkles to bleed into the batter!

Recipe by Broma Bakery