

Poetry & Pies

Champagne Cupcakes with Champagne Buttercream



prep time: 30-35 minutes

bake time: 13-17 minutes

total time: 52 minutes

servings: 9-12

Ingredients

for the champagne cupcakes

- 10 ounces of your favorite champagne or sparkling wine
- $\frac{2}{3}$ cup plus 2 teaspoons cake flour (see note above for making your own)
- $\frac{3}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ cup unsalted butter, room temperature
- $\frac{1}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup packed light brown sugar
- 1 egg, room temperature
- 1 scant tablespoon avocado or vegetable oil
- 1 teaspoon vanilla extract

for the champagne buttercream

- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) European style butter, room temperature
- 2-3 cups powdered sugar
- 2-3 tablespoons champagne reduction
- 1 teaspoon vanilla extract
- pinch salt

Instructions

reduce the champagne

1. First, reduce your champagne. You'll use some in your cupcakes and some in the buttercream. I've found the best way is to first measure out how much you need in the end (in this case, just over $\frac{1}{2}$ cup). Pour that much plain tap water into your small saucepan, and make a mental note of how high that level is. This is how low you want the champagne to reduce to.
2. Next, pour your champagne into the small saucepan and bring to a boil then reduce heat to medium and simmer until reduced

to just over ½ cup. It should take 10-15 minutes. See note above for more details on not burning your champagne. Set aside to cool completely. This can be done a day or two ahead of time if sealed tightly in a jar.

make the cupcakes

3. Preheat your oven to 325 and line a cupcake pan with 9-12 liners. I got 9 cupcakes out of this recipe, but I also didn't have any liners and just sprayed the pan with baking spray.
4. Sift then whisk your flour, baking powder, and salt together. Don't skip the sifting--it's necessary to get the right crumb. Set aside.
5. Cream your butter and sugars in a medium mixing bowl with hand beaters (I found this was too small a recipe to use my stand mixer). Beat on medium-high until light and fluffy, about 2-3 minutes. Scrape down the bowl then add your egg and beat on medium until fully incorporated, about 30 seconds. Add the oil and beat again on medium until fully incorporated, about 30 seconds. Add your vanilla and beat on medium until fully incorporated.
6. Scrape down the bowl then add half of the flour mixture. Beat on lowest speed just until combined. Add ⅓ cup of the room temperature champagne reduction. Beat on lowest setting until just combined. Finally, add the rest of the flour and beat on lowest setting until just combined. Gently scrape the edge and bottom of the bowl. Don't stir, just scraping it will fold any unmixed batter in enough.
7. Fill each cupcake liner just over ¾ full (no more than ¾). Bake for 13-17 minutes, or just until a toothpick inserted in a center

cupcake comes out with just moist crumbs and no unbaked batter. The tops may look wet but that's okay. Let cool in the pan 5-10 minutes then remove to a cooling rack to cool completely.

make the buttercream

8. While the cupcakes cool, make the buttercream. First, clean the beaters on your hand mixer then use them to beat the room temperature butter on high until smooth, about 30 seconds. Add 1 cup of the powdered sugar and beat on low then slowly increase to high (to avoid a sugar cloud). Beat on high for about 30 seconds, until completely smooth. Add another cup of powdered sugar and repeat the process.
9. Scrape down the bowl then add 2 tablespoons of the champagne reduction and blend until smooth. Then add the vanilla and salt and beat again until smooth.
10. Taste the buttercream, adding another tablespoon of champagne or another cup of powdered sugar, as needed. 2 tablespoons champagne and just under 3 cups powdered sugar was perfect for me.
11. Scrape down the bowl then beat on high for 1-2 minutes, just to fluff up the frosting. This is optional but creates a great texture.

frost and decorate

12. Place buttercream in a piping bag fitted with a 1M piping tip. To create the rosettes you see here, start in the center and create a tight spiral with no gaps between lines. Finish with gold sanding sugar (optional).

Enjoy! Store leftovers in an airtight container for up to 3 days.