

Confetti Cupcakes

Poetry & Pies

prep time: 40-45 minutes

bake time: 12-15 minutes

total time: 1 hour (plus cooling time)

servings: 24



Ingredients

for the confetti cupcakes

- 2 cups plus 2 tablespoons (244g) cake flour, spooned then leveled
- 2 teaspoons (8g) baking powder
- ½ teaspoon (3g) sea salt
- ¾ cup (170g) unsalted butter, room temperature
- 1 ⅔ cups (335g) granulated sugar
- 3 large eggs, room temperature
- 2 tablespoons (27g) avocado or vegetable oil
- 1 tablespoon (13g) vanilla extract
- 1 cup (240g) whole milk, room temperature
- ½ cup (about 150g) sprinkles (like [rainbow jimmies](#))

to frost

- one batch [vanilla buttercream](#)
- [Sky Blue gel food coloring](#) (optional)
- more sprinkles (optional)

Instructions

make the blue frosting in advance

1. If possible, make the buttercream ahead of time so the color can deepen in the fridge. Follow directions for the vanilla buttercream. After the taste is to your liking and before the “whipping stage” (where you mix it on high for a few minutes), add a pea-sized amount of blue gel food coloring and mix on high until

blended. Continue adding small amounts of coloring until you are happy with the color. You can also deepen the color by refrigerating overnight.

2. Once you are happy with the color, beat on high for 2-3 minutes, scraping the bowl halfway through.
3. Once it is light and fluffy, stir for 1-2 minutes (or run your mixer on low for about 5 minutes, scraping bowl occasionally). If possible, place in an airtight container and refrigerate overnight or up to 2 weeks (or freeze up to 2 months).
4. When ready to use, bring to room temperature on the counter. This takes about 2-3 hours. If you only refrigerated it overnight, you can fluff it up by stirring by hand. If it was refrigerated longer or frozen for any length of time, use a stand or hand mixer to beat it on medium for about a minute to fluff it back up.
5. Place in a piping bag fitted with a [1M tip](#).

make the confetti cupcakes

6. Preheat oven to 325F/165C (350F/175C if at high elevation). Line [two cupcake pans](#) with liners.
7. In a medium mixing bowl, use a [large fine mesh sieve](#) to sift then whisk together cake flour, baking powder, and salt. Set aside.
8. In the bowl of a stand mixer fitted with a paddle attachment (or a large mixing bowl with a hand mixer), beat the butter on high until fluffy, about 1 minute. Add the sugar and beat until light and fluffy, about 3 minutes. Scrape the bowl as necessary, at least once.
9. Add the eggs, one at a time, mixing on medium until light and fluffy (about 30 seconds) and scraping the bowl after each addition. Add the vanilla and oil and mix on medium until well blended.
10. Add half of the flour and mix on low until just barely blended. Add the milk and mix on low until just barely blended. Add the remaining flour and mix on low until just barely blended with some flour streaks still visible.

11. Using a rubber spatula, gently fold in sprinkles until evenly mixed in. This will also help mix in the remaining streaks of flour.
12. Divide evenly between your cupcake liners, filling about $\frac{2}{3}$ full (no more than $\frac{3}{4}$ full). Bake for 12-15 minutes, or until a toothpick inserted in the middle cupcake comes out clean. Check early, around 10 minutes, as climate, elevation, and individual ovens can cause the bake time to vary.
13. Let cupcakes cool in the pan 5-10 minutes, then remove to a wire rack to cool completely.

assemble

14. When the cupcakes are cool, pipe desired amount of frosting on each cupcake. For this design, I started on the outside and piped a spiral inward, creating a base to move upward and create the tall cone of frosting. (Yes, I'm very technical and professional here.)
15. Sprinkle immediately with more jimmies so they adhere before the frosting sets.

Enjoy!

Cupcakes should be stored in a truly airtight container. If using a typical cupcake caddy, wrap the seam with plastic wrap to preserve freshness. Cupcakes will last 3-5 days at room temperature.

**I highly recommend European style butter! It has less water and makes a richer dessert.*

***If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*