

Pinkatastic Cupcakes!



Makes
12

Bake a batch of pinkatastic cupcakes and mix in your favorite flavors and colors! Get a grown-up to help.

Cupcakes:

- ½ cup unsalted butter, softened
- ¾ cup sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 ½ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ⅔ cup milk
- Mix-ins like fruit, chopped cookies, sprinkles, chocolate chips
- 12 cupcake liners
- Food coloring (optional)

Buttercream frosting:

- 1 ¾ cups powdered sugar
- ¼ cup unsalted butter, softened
- 1 teaspoon vanilla extract
- 2 tablespoons milk
- Toppers like sprinkles, candies, fruit
- Food coloring (optional)



- 1 Preheat the oven to 350°F. Place the liners in a muffin tin.
- 2 In a large bowl, use an electric mixer to beat the butter and sugar until light and fluffy. Add the eggs, one at a time. Beat after each egg. Then add the vanilla.
- 3 In a medium-sized bowl, combine the flour, baking powder, and salt.
- 4 Slowly add the flour mixture and milk to the large bowl while mixing with a wooden spoon or rubber spatula. Combine thoroughly.
- 5 Add batter to the paper liners until they are about ⅔ full.
- 6 Add your mix-ins to make the cupcakes of your dreams! You could add chopped fruit, cookie pieces, chocolate chips, sprinkles, nut butters, or any other flavors you can think of. Mix them into the batter using a small spoon. Try adding different mix-ins to each cupcake—be creative!
- 7 Bake for 18–24 minutes, until a toothpick inserted into the cupcake comes out clean. Cool the cupcakes on a wire rack.
- 8 While the cupcakes bake, make the frosting. Combine the powdered sugar, butter, vanilla, and milk in a medium-sized bowl and beat with an electric mixer until smooth and creamy. If you'd like, mix in a few drops of food coloring to create your perfect cupcake. Try mixing in a couple of different colors and see what happens.
- 9 After the cupcakes have completely cooled, use a butter knife to decorate the cupcakes in any creative way that you can imagine. Add toppers to make them extra pink-amazing!

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