



PURPLE CUPCAKE RECIPE

BAKE UP. SHARE UP. PURPLE UP!



PURPLEUP!



**CUPCAKES ARE A GREAT TREAT TO INCLUDE IN YOUR PURPLE DAY CELEBRATIONS!
BAKE THEM FOR YOUR GUESTS TO ENJOY, OR PERHAPS EVEN TO
SELL TO HELP RAISE FUNDS!**

Cupcake Ingredients:

- 2 $\frac{2}{3}$ cups of all-purpose flour
- 2 cups of sugar
- 2 tsp baking powder
- $\frac{1}{2}$ tsp salt
- 1 cup milk
- $\frac{1}{2}$ cup water
- $\frac{3}{4}$ cup oil
- 1 tbsp. vanilla extract
- 2 large eggs

Icing Ingredients:

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- 170 gm butter softened
- 225 gm icing sugar
- 1 tsp vanilla
- $\frac{1}{2}$ tsp salt
- Purple or red & blue food colouring (or if you prefer simply decorate the icing with blueberries or grapes)



Method:

- Heat oven to 180°C. You'll need 24 regular muffin cups with cupcake liners.
- Mix flour, sugar, baking powder and salt in a large bowl with a whisk until blended. Whisk milk, water, oil, vanilla and eggs in 4-cup liquid measuring cup or medium bowl. If you want your cupcake to match your purple coloured icing, then add the purple food colouring/red and blue food colouring (3 parts red to one part blue) to the mix as well.
- Make a well in the flour mixture. Gradually pour milk mixture into flour mixture; whisk until blended (some small lumps may remain).
- Divide batter into muffin cups. Bake 20 to 25 minutes until a wooden pick inserted in centre of a cupcake comes out clean.
- Cool cupcakes in pan on wire rack for 15 minutes. Remove from pan and cool completely on wire rack.
- To make the purple cupcake icing, add softened butter to a bowl, along with icing sugar, vanilla and salt. Add purple food colouring/red and blue food colouring (3 parts red to one part blue) and mix with an electric mixer until light and fluffy.
- Use a spatula or butter knife to ice the tops of the cupcakes, smooth out or use the flat side of the knife blade to create a ridged effect. Sprinkle with purple sprinkles or edible glitter and serve.