



Rose and Pink Champagne Cupcakes

Ingredients:

- 160 g Unsalted Plugra Butter
- 330 g Granulated Sugar
- 370g All-purpose Flour
- 3 t Baking Powder
- ½ t Salt
- 180 mls Pink Champagne, Rosé Proccesco, or Pink Moscato
- 1 drop of Americolor Electric Pink gel color
- 25 mls Neilsen-Massey Rose Water
- 180 g egg whites

Method:

- Preheat oven to 325 degrees
- Blend butter and sugar together in a KitchenAid Mixer until light and fluffy
- Sift dry ingredients together
- Add dry ingredients along with wet ingredients (Champagne flavoring and coloring) alternating until completed
- In a separate bowl beat egg whites to a stiff peak stage
- Fold in one-third of the egg whites into the batter to lighten, then fold in the remaining two-thirds of the egg whites
- Scoop into mini-cupcake cases using a ¾ ounce scoop
- bake for 16 minutes

Yield – 75 Mini-cupcakes

Note: This recipe can be used for larger cupcakes, baked in flexi-pans, or as a classic cake

An alternative decoration or addition to the cake batter
15g Crystal Rose Petals from
www.freshorigins.com

Many Buttercream recipes on www.craftsy.com with Neilsen-Massey Vanilla Bean Pate added (3 t per 1kg)