

Pinkalicious®

# Bake a Batch of Perfectly Pinkalicious Cupcakes!

Pink, pink, pink! More than anything, Pinkalicious loves pink, especially pink cupcakes. Bake your very own pinkerrific pink cupcakes just like Pinkalicious does! With the help of an adult, carefully follow the directions below to bake a batch of pink cupcakes, and then decorate them with pink frosting, candies, and sprinkles for a truly pinkatastic treat.

## Cupcakes:

- 1/2 cup unsalted butter, softened
- 3/4 cup white sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2/3 cup milk
- pink food coloring

## Buttercream frosting:

- 3 1/2 cups confectioners' sugar
- 1/2 cup unsalted butter, softened
- 2 teaspoons vanilla extract
- 1/4 cup milk
- pink food coloring



## Directions:

1. Preheat the oven to 350°F and line a muffin tin with paper liners.
2. In a large-sized bowl, use an electric mixer to beat the butter and sugar together until it's light and fluffy. Add the eggs, one at a time, beating the mixture well after each egg. Then add the vanilla.
3. In a medium-sized bowl, combine the flour, baking powder, and salt.
4. Gradually add the flour mixture and milk using a wooden spoon or rubber spatula to the wet mixture and combine thoroughly.
5. Add 20 drops of pink food coloring to the batter for pinkerrific cupcakes!
6. Evenly fill the paper liners with batter and bake for 18–24 minutes until golden brown and a toothpick inserted into the cupcake comes out clean. Remove the cupcakes from the muffin tin and cool completely on a wire rack.
7. While the cupcakes are cooling, make the frosting. Combine the confectioners' sugar, butter, vanilla, and milk in a medium-sized bowl and beat with an electric mixer until smooth and creamy. Mix in a few drops of pink food coloring into the frosting to create the perfect shade of pink.
8. After the cupcakes have completely cooled, use a rubber spatula to decorate the cupcakes with frosting. You can also put candies and sprinkles onto your frosted cupcakes for a treat that will surely make Pinkalicious proud!

Recipe makes 12 cupcakes.

