



Long Livo

Pastel Cupcakes Recipe for Festive Gatherings

20 min

Prep time

12

Servings

18 min

Cook time

Easy

Difficulty

38 min

Total time

American

Cuisine

Ingredients

Cupcake Batter

- ☐ 2 ½ cups all-purpose flour
- ☐ 1 ½ tsp baking powder
- ☐ ¼ tsp salt
- ☐ ½ cup unsalted butter, softened
- ☐ 1 ¼ cups granulated sugar
- ☐ 3 large eggs, room temperature
- ☐ ¾ cup whole milk
- ☐ 2 tsp vanilla extract

- ☐ 1 tsp lemon zest

- ☐ Gel food coloring (pink, blue, yellow, lavender) – a few drops each

Buttercream Frosting

- ☐ ½ cup unsalted butter, softened
- ☐ 2 1/3 cups powdered sugar
- ☐ 2 tbsp heavy cream
- ☐ 1 tsp vanilla extract
- ☐ A pinch of salt

Instructions

- 1 Preheat the oven to 350°F (175°C). Line a 12-cup muffin pan with pastel-colored cupcake liners.
- 2 In a bowl, whisk together flour, baking powder, and salt; set aside.
- 3 Cream butter and sugar together until pale and fluffy, about 3-4 minutes. Add eggs one at a time, mixing well after each.
- 4 Stir in vanilla, lemon zest, and milk until just combined.
- 5 Divide the batter into four equal parts. To each, add a different gel color, folding gently until the hue is uniform.
- 6 Spoon the colored batters into the liners, filling each about two-thirds full.
- 7 Bake for 15-18 minutes, or until a toothpick comes out clean. Let cool in the pan for 5 minutes, then transfer to a wire rack.
- 8 While cupcakes cool, beat butter for frosting until smooth. Gradually add powdered sugar, cream, vanilla, and salt, beating to a silky consistency.

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Pipe or spread the frosting on each cupcake. Garnish with a tiny sprinkle of edible glitter or a fresh flower if desired.

Nutrition per serving

210 kcal

Calories

3 g

Protein

30 g

Carbs

9 g

Fat

Tips & notes

- Make sure butter is truly softened, not melted, for proper creaming.
- If the batter looks thick, add a teaspoon of milk to loosen it gently.
- For extra flavor, fold in a handful of fresh berries into the frosting.