

VANILLA LATTE CUPCAKES

DESSERT



1 3/4 cups cake flour
1 1/4 cups all-purpose flour
2 cups sugar
1 tablespoon baking powder
3/4 teaspoon salt
2 sticks butter, softened
2 teaspoons instant coffee
1/3 cup hot water
4 eggs, room temperature
1 tablespoon vanilla extract
1 cup half-and-half

Frosting:
3 cups whipping cream
1 teaspoon instant coffee
3/4 cup powdered sugar
3 tablespoons white
chocolate instant pudding

Makes: 24 cupcakes
Temp: 325F
Bake: 17-20 min.

Preheat oven to 325F. Line 24 cupcake pans with liners.

Sift together flours, sugar, baking powder and salt into a large mixing bowl. Add butter, and beat with an electric mixer on low speed until butter is coated in flour.

In a measuring cup or small bowl, add coffee to hot water and stir to dissolve. Set aside.

In a medium bowl, whisk together eggs, vanilla and half-and-half. Whisk in coffee.

Add wet ingredients to flour mixture, one third at a time, scraping bowl before each addition. Beat until ingredients are incorporated, but don't overmix.

Fill liners two-thirds full.

Bake 17-20 minutes, until a toothpick inserted comes out clean. Let cool in pans 10 minutes, then remove to racks to cool. When cupcakes are completely cool, make frosting.

Place cream, coffee and powdered sugar in large bowl and mix with an electric mixer on low until coffee dissolves.

Increase speed to medium high speed until mixture starts to thicken, then add instant pudding and mix until stiff peaks form. spread or pipe frosting on. Enjoy.

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