

## **Blackberry Cupcakes**

Preparation time: 30 min

Cooking time: 20 min

Serves: 12

### **Ingredients:**

#### ***Cupcakes***

2 cups blackberries, mashed and strained to remove seeds

1 tablespoons milk

1/2 cup sugar

1/4 cup salted butter, softened

1/2 vanilla bean, seed scraped or 1/2 teaspoon vanilla extract

1 large eggs

1 1/4 cups all purpose flour

3/4 teaspoons baking soda

#### ***Frosting***

2 tablespoons salted butter, softened

1/2 cup cream cheese

1/2 cup confectioners sugar

### **Directions:**

Preheat the oven to 350°F. Line cupcake pans with 12 paper or foil liners.

Measure 2/3 cups of strained blackberries into a separate container. Combine with milk and set aside. Reserve remaining mashed blackberries for decoration.

Attach flat beater to KitchenAid® Artisan® Mini Stand Mixer. Add butter and sugar to mixer bowl, turn mixer to speed 4 and beat until light and fluffy, about 2 minutes. Scrape down sides of bowl, add vanilla seeds or vanilla extract and mix on speed 4, blending until combined, about 30 seconds. Continuing on speed 4, add eggs one at a time, beating until well blended.

Combine flour and baking soda. Turn mixer to Stir speed and add reserved blackberry and milk mixture, blending just until incorporated. Continuing on Stir speed, add flour mixture, mixing just until blended.

Spoon batter into prepared pans, filling each cup about 2/3 full. Bake for 18 to 20 minutes or until toothpick inserted comes out clean. Cool in pans 10 minutes then remove and cool completely on wire racks. When cool frost with cream cheese frosting and decorate with remaining sieved blackberries.

To make frosting, attach flat beater to mixer and add butter and cream cheese. Turn mixer to speed 4 and beat until creamy. Scrape down sides of bowl, add confectioners sugar and mix on Stir speed until combined. Gradually increase to speed 6 and beat until light and fluffy.



## **MASTER Vanilla Butter Cake**

Prep time: 20 minutes

Cook Time: 35 minutes

Serves: 4

### **Ingredients:**

1/4 cup unsalted butter, softened plus 1 teaspoon for greasing pans

3/4 cup sugar

1 large egg, room temperature

1 large egg yolk, room temperature

1 cup all purpose flour plus 1 teaspoon for greasing pans

1/4 teaspoon sea salt

1 teaspoon baking powder

1/3 cup whole milk

1/2 teaspoon vanilla



### **Directions:**

Preheat oven to 350°F. Generously grease two 6-inch round baking pans with 1 teaspoon butter, then sprinkle with 1 teaspoon flour, shaking out excess. Set aside.

Attach flat beater to KitchenAid® Artisan® Mini Stand Mixer. Add softened butter and sugar to mixer bowl, turn to speed 2, and mix 1 to 2 minutes. Gradually increase to speed 6 and beat until light and fluffy. Reduce to speed 4 and add eggs, one at a time until well incorporated.

In separate bowl, combine flour, salt and baking powder. Add flour mixture to stand mixer bowl, mixing on speed 2 until just combined. Add half of milk and vanilla and mix to combine. Scrape down bowl and add remaining milk. Mix on speed 4, 1 to 2 minutes until completely blended.

Divide batter evenly between prepared cake pans and bake 25-35 minutes until cakes spring back when pressed lightly and begin to pull away from sides of pans. Remove from oven and let cool on wire racks 15 minutes. Remove from pans and let cool completely.

Finish cake with your favorite icing and serve