



Pink Champagne and Raspberry Cupcakes

INGREDIENTS:

Cupcakes:

- 3 1/4 cups flour
- 1/2 teaspoon salt
- 3/4 cup sweet champagne or bubbly wine (I used Barefoot Bubbly, and wished it had been sweeter)
- 5 eggs
- 1 teaspoon vanilla
- 2 sticks (1 cup) butter, softened
- 1/2 cup vegetable shortening
- 3 cups granulated sugar

Frosting:

- 2 sticks (1 cup) butter, softened
- 1 1/2 cups powdered sugar
- 2 tablespoons raspberry extract
- pink food coloring gel (as desired for coloring both cupcakes and frosting)
- fun sprinkles! (I used edible star glitter and pearls---love them!!!)

DIRECTIONS:

- Preheat oven to 350F degrees
- Place 24 cupcake liners into muffin tins
- In a medium bowl, combine champagne, eggs, and vanilla
- In a second medium bowl, mix together flour and salt
- Use an electric mixer to beat together 2 sticks of softened butter, shortening and granulated sugar.
- Beat until light and fluffy, about 2 minutes
- With the mixer on low speed, add about 1/3 of the flour mixture, followed by 1/3 of the champagne mixture.
- Alternate the flour and champagne, mixing until well combined.
- Add a little bit of pink food coloring gel if you want a pink tint to your cupcakes and combine well.
- Spoon batter evenly into cupcake liners
- Bake at 350F degrees for 20-25 minutes, until a toothpick inserted into a cupcake comes out clean.
- Allow cupcakes to cool completely.
- When cupcakes are cool, you can add a little extra champagne taste by poking holes in the top of each cupcake with a toothpick and brushing the tops of each cupcake with champagne.
- Make frosting by combining all of the frosting ingredients in a large mixing bowl and beating on low until combined and then on high until light and very fluffy (about 2-3 minutes).
- Pipe frosting on tops of cooled cupcakes and decorate with sprinkles as desired.
- ENJOY!!