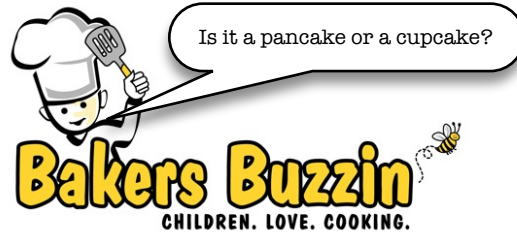


BLUEBERRY MAPLE PANCAKE CUPCAKE



Cupcake Ingredients

- 1 1/4 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1/8 teaspoon baking soda
- 1/8 teaspoon salt
- 1 stick unsalted butter, softened
- 3/4 cups granulated sugar
- 1 teaspoon vanilla extract
- 1 egg plus 2 Tbsp whisked egg for a total of 1 1/2 eggs, at room temperature
- 1/2 cup milk
- 3/4 cup frozen blueberries

Frosting Ingredients

- 1 stick unsalted butter, softened
- 2 cups powdered sugar
- 3/4 tsp maple flavored extract
- 1 Tbsp milk
- Brown food dye (optional)



Instructions

- Heat oven to 350°F.
- In a medium bowl, whisk together the flour, baking powder, baking soda, and salt; set aside.
- Using a hand mixer, beat the butter and sugar on medium speed until fluffy, 2 to 3 minutes.
- Beat in the vanilla, then the eggs, scraping down the sides of the bowl as necessary.
- Add a third of the flour mixture, then beat on low just until mixed.
- Add half of the milk and beat again just until mixed.
- Repeat pattern with another third of the flour mixture, the last of the milk, then end with the flour, beating just until mixed each time. (do not over-mix!)
- Fold in frozen blueberries
- Fill cupcake liners placed in a cupcake pan, half full. Bake 22-24 minutes until a toothpick inserted in the center comes out clean.
- Cool the cupcakes in the pans for 5 minutes, then transfer to a rack to cool 5 - 10 more minutes.
- To make **maple buttercream frosting**, first cream the butter in a large mixing bowl with a hand mixer
- Beat in powdered sugar, one cup at a time until a stiff frosting is formed and is sticking to the beaters
- Beat in maple extract, milk and a small amount of food dye to create a very light tan frosting (don't over-mix)
- Fill a piping bag with frosting and don't forget your favorite decorating tip!
- Pipe frosting over cooled cupcakes and top with a few fresh blueberries. Yum!

Makes approximately 12-14 cupcakes