

Snowman Cupcakes with Marshmallow Cream

A Young Chefs® Academy Recipe

Ingredients	Equipment
<p>Batter:</p> <ul style="list-style-type: none"> 1 ½ cups all-purpose flour ½ Tbsp. baking powder ½ tsp. coarse salt ½ cup unsalted butter, softened ¾ cup granulated sugar 2 large eggs 1 Tbsp. pure vanilla extract ½ cup milk <p>Marshmallow Cream:</p> <ul style="list-style-type: none"> 2 egg white, room temperature 1 ½ cups light corn syrup ½ teaspoon salt 2 cup powdered sugar, sifted 1 tablespoon clear vanilla extract 12 large marshmallows Orange decorating icing Black or brown decorating icing White sparkling sugar 	<ul style="list-style-type: none"> Measuring cups & spoons 12-cup muffin tin Cupcake liners Medium mixing bowl Whisk Stand mixer with paddle & whisk attachment Cookie scoop Toothpick Wire rack Piping bag fitted with large round tip

Let's Get Cooking!

1. **To make the batter:** Preheat oven to 350 degrees. Line a 12-cup muffin tin with cupcake liners. Set aside.
2. In a medium mixing bowl, whisk together flour, baking powder and salt. Set aside.
3. In the bowl of a stand mixer fitted with a paddle attachment, whip butter until creamy. Add sugar and continue to whip until fluffy, adding one egg at a time. Whip in vanilla extract.
4. On low speed, alternate adding ⅓ of the dry ingredient mixture and ⅓ of the milk, starting with dry ingredients and ending with milk, until just incorporated.
5. Use a measuring cup or cookie scoop to spoon batter into each muffin liner, filling about ¾ of the way full. Bake 18-22 minutes, until toothpick inserted into the center comes out clean. Let slightly cool, then remove cupcakes from the tin and let completely cool on a wire rack before frosting.
6. **To make the marshmallow cream:** Combine the egg white, corn syrup, and salt in the bowl of a stand mixer fitted with the whisk attachment. Beat on high until the mixture is thick and doubled in volume.
7. Reduce the speed to low and add in the powdered sugar until thoroughly combined.
8. Add in the vanilla and beat until just incorporated. Put the icing into a large piping bag fitted with a large round tip (Wilton 1A). Store in the fridge up to 2 weeks or in the freezer for one month.
9. **To assemble:** Hold your piping bag straight up above the middle of your cupcake. Squeeze the bag and move the tip straight towards the outside of the cupcake. Continue to squeeze and move the tip around the cupcake to make an even layer = this is the base layer of 'snow'. Sprinkle this layer with the sparkling sugar.
10. Move the tip back towards the center and keep it there as you squeeze the bag. This creates the second layer ~ the bottom of your snowman.
11. On the rounded side of a marshmallow, use the icings to make the snowman's face. Use the black icing for the two eyes and a mouth. Use the orange icing for a 'carrot' nose.
12. Place the marshmallow head of the snowman onto the second layer.
13. Use the black icing to make the arms on each side and 3 buttons down the middle of the second layer.

Yield: Makes 1 dozen cupcakes

