



## [Candy Corn Cupcakes](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 Minutes

Cook Time: 18 Minutes

Total Time: 45 Minutes

### **Cupcake Ingredients:**

- ½ cup Butter, softened
- 1 cup White Sugar
- 1½ tsp Vanilla Extract
- 3 Eggs
- 1½ cups All Purpose Flour
- 1 tsp Baking Powder
- Pinch Salt
- ¾ cup Heavy Whipping Cream
- Orange Gel Food Coloring
- Yellow Gel Food Coloring

### **Frosting Ingredients:**

- ½ cup Butter, softened
- 8oz Cream Cheese, softened
- 1 TBSP Vanilla Extract
- 4½ cups Powdered Sugar
- 24 pieces Candy Corn

### **Directions:**

- Preheat the oven to 350°.
- Line a cupcake pan (12 cups) with white cupcake liners
- To make the cupcakes:

- In a large mixing bowl using a hand mixer or stand mixer, beat butter and sugar and until creamy.
- Mix in vanilla and eggs quickly (do not over mix).
- Add flour, baking powder and salt; combine.
- Pour in heavy whipping cream; mix.
- Portion out  $\frac{1}{4}$  of the batter; mix in yellow food coloring gel.
- Add orange food coloring gel to remaining batter still in mixing bowl; mix well.
- Place two tablespoons of yellow cake batter in the bottom of each cupcake liner.
- Then, top yellow cupcake batter with orange cupcake batter. Fill cupcake liners to  $\frac{3}{4}$  fill.
- Bake in preheated 350° oven for 15-18 minutes.
- Remove cupcakes from oven and allow to cool.
- To make the frosting:
  - Use a hand or stand mixer to whip the butter until creamy.
  - Mix in cream cheese and vanilla extract.
  - Add one cup of powdered sugar at a time mixing each cup in thoroughly before adding the next cup of powdered sugar.
- To frost the cupcakes:
  - Scoop frosting into a decorating bag with a large open star frosting tip.
  - Frost your cupcakes by twisting the top of your decorating bag and squeezing in the center.
  - Start by placing your tip at an angle in the center of your cupcake, squeeze, and work your way to the outside in a circular motion.
  - Add a second layer of frosting by starting towards the outside of the cupcake and working your way into the center
  - Add a piece of candy corn to the frosting
- Makes 12 Candy Corn Cupcakes