

Mirrorball Cupcakes

A SWEET ENDING
TO A GLAM NIGHT

*Sprinkle
a little joy
everywhere
you go.* ♥

*Soft. Fluffy. From Scratch.
Always a Crowd Favorite!*

INGREDIENTS

CUPCAKES (MAKES 12)

- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 $\frac{1}{2}$ tsp baking powder
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ cup (1 stick) unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs, room temperature
- 2 tsp vanilla extract
- $\frac{1}{2}$ cup whole milk, room temperature
- $\frac{1}{3}$ cup sour cream (or plain Greek yogurt)
- $\frac{1}{4}$ cup rainbow sprinkles (optional, for funfetti)

VANILLA BUTTERCREAM

- 1 cup (2 sticks) unsalted butter, softened
- 3–4 cups powdered sugar
- 2 tsp vanilla extract
- 2–3 tbsp heavy cream (or milk)
- Pinch of salt

TO DECORATE

- Silver sprinkles, sanding sugar, pearls, or edible glitter
- Mini mirrorball toppers (optional)
- Extra sprinkles for a pop of fun!

♥ *Simple ingredients.
Show-stopping results!*

DIRECTIONS

- 1 Preheat & Prep**
Preheat oven to 350°F. Line a 12-cup muffin tin with cupcake liners.
- 2 Mix Dry Ingredients**
In a medium bowl, whisk together flour, baking powder, and salt.
- 3 Cream Butter & Sugar**
In a large bowl, beat butter and sugar until light and fluffy (2–3 minutes).
- 4 Add Wet Ingredients**
Beat in eggs one at a time, then vanilla extract.
- 5 Combine**
Gradually add the dry ingredients, alternating with milk and sour cream. Mix until just combined. Gently fold in sprinkles if using.
- 6 Bake**
Divide batter evenly among liners (about $\frac{3}{4}$ full). Bake for 18–20 minutes, or until a toothpick inserted in the center comes out clean.
- 7 Cool Completely**
Let cupcakes cool in the pan for 5 minutes, then transfer to a wire rack to cool completely before frosting.

BUTTERCREAM

- 1** Beat butter on medium speed until smooth and creamy (2–3 minutes).
- 2** Gradually add powdered sugar, one cup at a time.
- 3** Add vanilla, 2 tbsp cream, and a pinch of salt. Beat until light and fluffy. Add more cream if needed for desired consistency.

DECORATE

- 1** Pipe or spread frosting onto cooled cupcakes.
- 2** Top with silver sprinkles, edible glitter, and a mini mirrorball topper if desired.
- 3** Step back, admire, and get ready to enjoy!

♥ *Life's better
with sprinkles!*

MAKE IT YOUR OWN



- Use different colored sprinkles to match the season or your party theme.
- Try a hint of almond extract for a fun twist.
- Fill with a surprise center (jam, lemon curd or chocolate).
- Turn them into mini cupcakes for bite-sized treats!



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*Tag us if you
make these!* ♥