

EGGNOG PUNCH CUPCAKES (EGGNOG CUPCAKES WITH BRANDY VANILLA FROSTING AND MINI GOLD STARS)

INGREDIENTS

for the Cupcakes

1 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoons table salt
1 cup granulated sugar
1 1/2 sticks unsalted butter, softened but slightly cool, cut into 12 pieces
3 large eggs
3/4 cups eggnog
1 1/2 teaspoons eggnog extract

for the Frosting

8 oz cream cheese, room temperature
1/4 cup unsalted butter, room temperature
2 cups powdered sugar
1 teaspoon vanilla
4 tablespoons spiced brandy
decorating stars or sprinkles

DIRECTIONS

For the cupcakes: Preheat oven to 350F. Line a muffin pan with paper baking cups and set aside.

In the bowl of a stand mixer, combine the flour, baking powder, salt, and sugar on low speed. Add the butter, 1 piece at a time, and combine until the mixture resembles coarse sand. Add the eggs, 1 at a time, and mix until fully combined. Add the eggnog and the eggnog extract, increase the speed to medium, and mix until the batter is light, fluffy and free of lumps.

Fill the lined muffin cups three-quarters full, being careful not to overfill. Bake until a toothpick inserted in the center of the cupcake comes out clean, about 12-15 minutes. Cool the cupcakes in the pan for 5 minutes, then transfer to a wire rack to cool completely.

To make the frosting, mix cream cheese and butter until light and fluffy. Add the brandy and vanilla extract. Mix in the powdered sugar a little bit at a time. The frosting may be a little loose, so add a bit more powdered sugar as necessary. Refrigerate to set for 20-30 minutes. Frost cupcakes and decorate.