

Choco Fever Dream

Pastel Cupcakes Recipe for Festive Gatherings

20 min Prep time	**18 min** Cook time	**38 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cupcake Batter

- [ ] 2 ½ cups all-purpose flour
- [ ] 1 ½ tsp baking powder
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] 1 ¼ cups granulated sugar
- [ ] 3 large eggs, room temperature
- [ ] ¾ cup whole milk
- [ ] 2 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] Gel food coloring (pink, blue, yellow, lavender) – a few drops each

Buttercream Frosting

- [ ] ½ cup unsalted butter, softened
- [ ] 2 1/3 cups powdered sugar
- [ ] 2 tbsp heavy cream
- [ ] 1 tsp vanilla extract
- [ ] A pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C). Line a 12-cup muffin pan with pastel-colored cupcake liners.
2. In a bowl, whisk together flour, baking powder, and salt; set aside.
3. Cream butter and sugar together until pale and fluffy, about 3-4 minutes. Add eggs one at a time, mixing well after each.
4. Stir in vanilla, lemon zest, and milk until just combined.
5. Divide the batter into four equal parts. To each, add a different gel color, folding gently until the hue is uniform.
6. Spoon the colored batters into the liners, filling each about two-thirds full.
7. Bake for 15-18 minutes, or until a toothpick comes out clean. Let cool in the pan for 5 minutes, then transfer to a wire rack.
8. While cupcakes cool, beat butter for frosting until smooth. Gradually add powdered sugar, cream, vanilla, and salt, beating to a silky consistency.

9 Pipe or spread the frosting on each cupcake. Garnish with a tiny sprinkle of edible glitter or a fresh flower if desired.

Nutrition per serving

210 kcal	3 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure butter is truly softened, not melted, for proper creaming.
- If the batter looks thick, add a teaspoon of milk to loosen it gently.
- For extra flavor, fold in a handful of fresh berries into the frosting.