



## the cutest puppy cupcakes

Yes, it's a dog-eat-dog world and right now, that thrills us to bits because Chef Lisa has created the cutest, most adorable Puppy Cupcake Recipe. Not only do these dog cupcakes bring a smile to all faces, but they are also lip-smacking delicious. Get baking because these cupcakes are Best in Show!

MAKES: 10 CUPCAKES



julie albert  
& lisa gnat

## ingredients

### Vanilla Cupcakes

½ cup butter, room temperature  
1 cup sugar  
2 eggs, separated  
2 tsp vanilla extract  
1 ½ cups flour  
1 ¾ tsp baking powder  
¼ tsp kosher salt  
½ cup whole milk

### Mocha Frosting

½ cup butter, room temperature  
½ cup vegetable shortening  
5 ½ cups icing sugar  
3 tbsp boiling water  
4 tsp coffee  
1 tsp vanilla extract

### Dog Decorations

Kraft caramels, for ears  
Wilton eyes or black jelly beans cut in half, for eyes  
Pink Starburst, for tongue  
Black jelly beans, for nose  
Large marshmallows, for snout

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## directions

**1.** For the cupcakes, preheat oven to 350°F. Line 10 muffin cups with paper liners and spray with non-stick cooking spray.

**2.** Using an electric mixer, cream butter and sugar on medium speed until light and fluffy. Add egg yolks and vanilla extract, beating until combined. On low speed, add flour, baking powder and salt. Stir in milk. In a medium bowl, whisk egg whites until frothy. Fold egg whites into cupcake batter. Fill prepared muffin cups ¾ full with batter. Bake 20 minutes, until golden. Cool completely before frosting and decorating.

**3.** For the frosting, in an electric mixer, combine butter, shortening and icing sugar on low speed. In a small bowl, combine boiling water and coffee, stirring to dissolve. Once combined, on medium speed add prepared coffee and vanilla extract and mix until desired consistency.

**4.** To decorate the cupcake, start by cutting a large marshmallow into thirds for the snout. Using a little frosting, glue the snout onto the cupcake. Cut a Starburst candy in half and flatten it with a rolling pin for the tongue. Using a little frosting place the tongue just below the snout. Using Wilton tip #233 (grass tip) begin to cover the cupcake with frosting to resemble dog fur. Add a black jellybean for the nose. Place Wilton eyes on or use a black jellybean cut in half for the eyes. For the ears, roll out Kraft caramels and cut into teardrop shape. Attach ears onto either side using a little frosting to help stick.

*"In times of joy, all of us wished we possessed a tail we could wag."*

— W. H. AUDEN

