

10 Cupcake Recipes



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Angel Food Cupcakes with Whipped Frosting

» This light and fluffy cake bakes perfectly in Little Gems silicone baking cups. Top with sliced strawberries or your favorite fresh fruit.

YIELD: 16 CUPCAKES

PREP TIME: 25 MINUTES

COOK TIME: 15 MINUTES



INGREDIENTS

Cupcakes:

- 8 egg whites, at room temperature
- ¼ cup water
- 1 teaspoon vanilla extract
- ¼ teaspoon cream of tartar
- ½ cup granulated sugar
- ½ cup powdered sugar
- 2/3 cup cake flour, sifted
- ¼ teaspoon salt

Frosting:

- 3 egg whites
- ¾ cup granulated sugar
- 1/3 cup water
- ¼ teaspoon vanilla extract

DIRECTIONS

1. Pre-heat oven to 325 degrees f. and place 16 silicone baking cups on a baking sheet, set aside.
2. Combine egg whites, water, vanilla extract and cream of tartar in the bowl of a stand mixer, or use a large bowl and a hand mixer. Beat on low speed till foamy, turn mixer up to medium and slowly beat in granulated sugar. Once sugar is all combined, beat on high for 3-5 minutes, or until medium peaks form. Do not over beat.
3. In a small bowl sift or whisk together powdered sugar, cake flour and salt.
4. Gently fold in half the powdered sugar mixture at a time into the egg whites until incorporated.
5. Evenly spoon batter into prepared silicone liners. Bake at 375 degrees for 15 minutes. Tops should be just slightly golden. Remove and let cool before removing from cups and allow to cool completely before frosting.
6. Using a double boiler, or a heatproof bowl set over a saucepan of simmering water. Combine egg whites, sugar and water. Cook over medium heat, stirring constantly until sugar has completely dissolved, 2-4 minutes.
7. Transfer frosting mixture into a clean bowl and beat on medium to high speed approximately 3 minutes, until glossy, stiff peaks form. Turn mixer to low and add in vanilla extract, beat just till evenly incorporated.
8. Transfer frosting to piping bag and decorate cupcakes as you like. Top with whole or sliced strawberries.

Banana Cupcakes with Caramel Frosting

» *These banana bread inspired cupcakes, made with fresh bananas and homemade caramel are a great way to turn classic flavors into decadent treats!*

YIELD: 18 CUPCAKES

PREP TIME: 25 MINUTES

COOK TIME: 30 MINUTES



INGREDIENTS

Cupcakes:

- 1 ½ sticks real butter, softened
- 1 cup brown sugar
- ¾ cup granulated sugar
- 1 ½ teaspoons vanilla extract
- 2 large eggs
- 2 large ripe bananas, mashed
- 2 2/3 cups all-purpose flour
- 1 ¼ teaspoons baking soda
- ½ teaspoon salt
- ½ cup whole milk

Caramel:

- 1 stick unsalted butter
- ½ cup heavy whipping cream
- 1 cup brown sugar, packed

Frosting:

- 2 sticks unsalted butter, softened
- 1 ½ cups powdered sugar
- 1 cup brown sugar
- 1 tablespoon heavy whipping cream

DIRECTIONS

1. Pre-heat oven to 350 degrees and place 18 silicone baking cups on a baking sheet, set aside.
2. Combine butter, brown and white sugar, and vanilla extract in a large mixing bowl. With hand or stand mixer, beat together till smooth. Add eggs one at a time, mixing well and scraping down the sides of the bowl, add in mashed bananas.
3. In a separate bowl whisk together flour, baking soda and salt. Set aside.
4. Alternate mixing in the flour mixture and milk, beginning and ending with the flour. Do not over mix. Spoon evenly into 18 baking cups and bake at 350 degrees for 15-20 minutes or until a tooth pick inserted in the center comes out clean. Let cupcakes cool slightly before removing silicone baking cups. Allow cupcakes to cool completely while making caramel sauce and frosting.
5. Heat a medium sized heavy saucepan over medium high heat. Add butter, heavy cream, and brown sugar, stirring continuously bring mixture to a boil. Once mixture comes to a boil, lower the heat and continue a slow boil for approximately 8 minutes to allow caramel to thicken. Remove from heat and allow to cool, while preparing frosting.
6. Combine butter, brown and powdered sugars into a stand mixer, beat approximately 3 minutes, add in heavy cream and beat for 1 minute to incorporate.
7. When caramel sauce is cooled, add half a cup into the frosting and whip together on low until combined and fluffy. Place frosting into a piping bag and pipe onto cupcakes, drizzle with leftover caramel sauce.

The Best Red Velvet Cupcakes

» *This is the best red velvet cupcake because it turns out so moist and delicious. It is topped with a creamy, easy to make cream cheese frosting. This beautiful red and white cupcake can easily be decorated for any holiday party. It is a huge crowd pleasing gourmet cupcake!*

YIELD: 12 CUPCAKES

PREP TIME: 10 MINUTES

COOK TIME: 20 MINUTES



INGREDIENTS

Cupcakes:

- 1 cup sugar
- 1 egg
- 2 ½ tablespoons sour cream
- 2/3 cup buttermilk
- ½ cup canola oil
- 1 tablespoon vanilla extract
- 1 ½ cups flour
- 3 tablespoons unsweetened cocoa powder
- ¾ teaspoon baking soda
- 2 tablespoons red food coloring

Frosting:

- 1 (8oz.) package cream cheese, softened
- 4 tablespoons (1/2 stick) real butter, softened
- 1 ½ cups powdered sugar
- ½ teaspoon vanilla extract

DIRECTIONS

1. Pre-heat oven to 350 degrees and place 14 silicone baking cups on a baking sheet, set aside.
2. Combine: sugar, egg, sour cream, buttermilk, oil, and vanilla extract into a large bowl and whisk or beat on low until incorporated and smooth.
3. In a small bowl sift or whisk together, flour, cocoa, and baking soda.
4. Incorporate dry and wet ingredients together till just combined, then mix in food coloring to your desired shade. No more than 2 tablespoons.
5. Fill silicone baking cups ¾ full and bake at 350 degrees for 18-20 minutes. Allow to slightly cool before removing cups, and set cupcakes aside to cool completely before frosting.
6. In a stand mixer or medium bowl with a hand mixer, beat cream cheese and butter till creamy. Slowly add in powdered sugar and vanilla. Whip on high 2 minutes, then place in a piping bag and frost cupcakes as desired, top with desired sprinkles/decorations.

Birthday Cake Cupcake

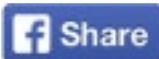
» *This is a perfect go to birthday cupcake recipe. Kids absolutely love this homemade funfetti cupcake and icing with all the colorful sprinkles baked inside and out!*

YIELD: 16 CUPCAKES

PREP TIME: 10 MINUTES

COOK TIME: 18 MINUTES





INGREDIENTS

Cupcakes:

- *½ cup butter, softened*
- *1 ¼ cups granulated sugar*
- *3 eggs*
- *1 tablespoon vanilla extract*
- *1 ½ cups flour*
- *1 teaspoon baking powder*
- *¾ cup milk*
- *4 tablespoons rainbow jimmies sprinkles*

Frosting:

- *½ cup shortening*
- *1 cup butter, softened*
- *1 teaspoon vanilla extract*
- *4 cups powdered sugar*
- **Nonpareils or jimmies sprinkles for topping*

DIRECTIONS

1. *Pre-heat oven to 350 degrees and place 16 silicone baking cups on a heavy sheet pan, set aside.*
2. *Cream together softened butter and sugar with a hand mixer until creamy. Beat in eggs, one at a time until fully incorporated. Beat in vanilla.*
3. *In a medium bowl whisk together, flour and baking powder till smooth.*
4. *Alternately, beat in flour and milk to the creamed butter mixture. Do not over beat.*
5. *Fold in sprinkles and divide batter evenly into prepared silicone baking cups. Bake at 350 degrees for 16-18 minutes. Let cool slightly before removing silicone cups, then set cupcakes aside to cool completely.*
6. *In a stand mixer, cream together shortening and butter until creamy. Add vanilla and beat until incorporated. One cup at a time, slowly beat in powdered sugar till all combined. Switch to high speed and beat for 2-3 minutes to get a creamy, fluffy icing. Pipe icing onto cupcakes and top with sprinkles.*



Blender Cupcakes

» *A quick and delicious cupcake and frosting recipe for all those last minute parties and surprise family visits!*

YIELD: 12 CUPCAKES

PREP TIME: 8 MINUTES

COOK TIME: 15 MINUTES





INGREDIENTS

Cupcakes:

- 1 cup flour
- ½ cup unsweetened cocoa powder
- 1 cup granulated sugar
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¾ cup hot water
- ½ cup canola oil
- 1 large egg
- 1 teaspoon vanilla extract

Frosting:

- ¼ cup butter, softened (microwave 15 seconds if needed)
- ½ teaspoon vanilla extract
- 2 cups powdered sugar
- 2 tablespoons milk

DIRECTIONS

1. Pre-heat oven to 375 degrees and place 12 silicone baking cups on a cookie sheet, set aside.
2. Grab your blender and pour in first 5 ingredients, cover and blend till combined. Add in the remaining cupcake ingredients and blend on high till well combined and smooth. (Scrape down the side of blender a few times.)
3. Evenly divide batter into prepared baking cups and bake at 375 degrees for 15 minutes. Remove from oven and cool a few minutes before removing silicone baking cups. Set cupcakes on a wire rack to cool completely before frosting cupcakes.
4. With a mixer on medium speed, beat butter and vanilla extract until fluffy. Slowly add in powdered sugar and milk until creamy and desired texture is achieved, approximately 2 minutes. Spread or pipe onto cooled cupcakes.. You can add different flavored extracts or food colorings to change this simple frosting recipe into something new each time.



Easy Peanut Butter Cupcakes

» *This is a fantastic recipe when you have a boxed cake mix on hand. These flavors are great and no one will guess you used a box mix. Decorate cupcakes with mini peanut butter cup candies and drizzle with chocolate syrup.*

YIELD: 30 CUPCAKES

PREP TIME: 10 MINUTES

COOK TIME: 20 MINUTES





INGREDIENTS

Cupcakes:

- 1 (18.25oz) package chocolate cake mix
- 1 (3.4oz) package instant chocolate pudding mix
- 1 cup sour cream
- 1 cup vegetable oil
- 4 large eggs
- 2 teaspoons vanilla extract
- 1 cup mini chocolate chips

Peanut Butter Icing:

- 1 cup creamy peanut butter
- 1 ½ cups unsalted butter, softened
- 2 tablespoons vanilla extract
- 8 cups powdered sugar
- 4-6 tablespoons whipping cream
- *Silicone baking cups
- *miniature peanut butter cups
- *chocolate syrup

DIRECTIONS

1. Pre-heat oven to 350 degrees and place silicone baking cups on a baking sheet, set aside.
2. In a large mixing bowl combine cake mix, pudding mix, sour cream, oil, eggs, and vanilla. Beat on medium speed till completely incorporated approximately 3-4 minutes. Gently stir in chocolate chips.
3. Fill baking cups $\frac{3}{4}$ of the way full and bake at 350 degrees for 18-20 minutes. Allow to cool before removing silicone cups, then set aside to cool completely before frosting.
4. In a large bowl, whip softened butter and peanut butter together till completely mixed and creamy. Slowly whip in powdered sugar (a cup at a time) scrapping the sides of the bowl a few times. Add in vanilla extract, then cream as need. Whip 3-4 minutes till completely mixed and fluffy.
5. Spoon peanut butter icing into a piping bag and decorate each cupcake as you like. Top with miniature peanut butter cup candies and drizzle with chocolate syrup.



Cinnamon Spiced Cupcakes

» *A moist cinnamon cupcake topped with cream cheese frosting and dusted in cinnamon and sugar. These cupcakes are a great pick-me-up in the winter months.*

YIELD: 12 CUPCAKES

PREP TIME: 10 MINUTES

COOK TIME: 15-20 MINUTES



INGREDIENTS

Cupcakes:

- $\frac{1}{2}$ cup (1 stick) unsalted butter, melted
- 1 cup granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 $\frac{1}{2}$ cups flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ tablespoon ground cinnamon
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup buttermilk

Frosting:

- $\frac{1}{2}$ (4 oz.) pkg. cream cheese, softened
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) unsalted butter, softened
- 2-2 $\frac{1}{2}$ cups powdered sugar
- Pinch of salt

Topping:

- 1 tablespoon sugar
- $\frac{1}{2}$ teaspoon sugar

DIRECTIONS

1. Pre-heat oven to 350 degrees and place silicone baking cups on a baking sheet, set aside.
2. In a large bowl, combine butter and sugar. Beat on medium speed till smooth and thick. Beat in eggs, one at a time till combined. Scrape down sides of bowl and add in vanilla extract.
3. In a small bowl, whisk flour, baking powder, cinnamon and salt.
4. With mixer on slow-medium speed, add half the flour mixture to butter mixture, then half the butter milk, repeat. Beat just to combine, do not over mix batter.
5. Spoon batter evenly into silicone baking cups and bake at 350 degrees for 15-20 minutes. Remove from oven and let cool slightly before removing from baking cups. Cool completely before frosting.
6. Beat cream cheese, vanilla, and butter on medium speed till creamy. Slowly add in powdered sugar and salt until combined (2-3 minutes.) Spoon into piping bag, and frost cupcakes.
7. In a plastic bag, mix cinnamon and sugar together to form the topping. Dust/sprinkle mixture over each cupcake. *Optional- top each cupcake with a small cinnamon stick garnish.

Ice Cream Sundae Chocolate Cupcakes

» *A fun play on an all-time favorite ice cream treat. These sundae cupcakes do not have ice cream, but would go great with a dollop or two on the side!*

YIELD: 20 CUPCAKES

PREP TIME: 15 MINUTES

COOK TIME: 15 MINUTES



INGREDIENTS

Cupcakes:

- 1 1/3 cup all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1/4 teaspoon baking soda
- 2 teaspoons baking powder
- 1/8 teaspoon salt
- 6 tablespoons unsalted butter, softened
- 1 1/2 cups granulated sugar
- 2 large eggs
- 3/4 teaspoon vanilla extract
- 1 cup milk

Buttercream Frosting:

- 6 cups powdered sugar
- 2 cups unsalted butter, softened
- 2 teaspoons vanilla extract
- 4-6 tablespoons heavy whipping cream

Chocolate Ganache Drizzle:

- 1/2 cup semisweet chocolate chips
- 1/3 cup heavy whipping cream
- 1/2 tablespoon light corn syrup
- *sprinkles and cherries for decoration

DIRECTIONS

1. Pre-heat oven to 350 degrees. Place silicone baking cups on a baking sheet. Set aside.
2. In a medium bowl, whisk together dry ingredients: flour, cocoa, baking soda, baking powder, and salt. Set aside.
3. In a large bowl, combine butter and sugar and beat on medium speed for 2-3 minutes. One at a time, beat in eggs till incorporated then add vanilla extract.
4. On medium speed, alternate beating in flour mixture and milk until all incorporated. Fill silicone baking cups half way full. Bake at 350 degrees for 15 minutes. Let cool before removing baking cups, and set aside to cool completely before frosting.
5. With a stand mixer, beat softened butter till creamy. Slowly add in powdered sugar and beat on low-medium till combined. Scrape down sides of bowl and beat in vanilla. Turn mixer to medium high, add in whipping cream a tablespoon at a time till desired consistency. Spoon frosting into a piping bag and set aside.
6. In a microwave safe cup or bowl, heat heavy cream and corn syrup for 1-2 minutes. Place chocolate chips in a microwave safe bowl and pour cream mixture over chips. Let set a few minutes before stirring carefully until chips are evenly melted and chocolate is glossy and smooth.
7. Pipe frosting on cupcakes, drizzle with chocolate ganache and top with sprinkles and a cherry!

Lemon Filled Cupcakes with Toasted Meringue Frosting

» Turn simple ingredients and flavors into a stunning, delicious lemon filled meringue cupcake. A stand mixer with whisk attachment and a kitchen torch will be needed to make this toasted meringue frosting. Use a store bought prepared lemon curd for filling to simplify recipe and steps.

YIELD: 12 CUPCAKES
PREP TIME: 30 MINUTES
COOK TIME: 20-25 MINUTES



INGREDIENTS

Cupcakes:

- 1 cup butter
- 1 ½ cups flour
- 1 teaspoon baking powder
- 1 ¼ cups granulated sugar
- 3 large eggs
- 1 tablespoon vanilla extract
- 1 tablespoon lemon zest
- ¼ cup lemon juice
- ½ cup milk

Caramel:

- ½ cup prepared lemon curd

Frosting:

- 1/2 cup egg whites (4-6 large egg, whites)
- 1 cup granulated sugar
- Pinch of salt

DIRECTIONS

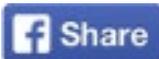
1. Pre-heat oven to 350 degrees and place 12 silicone baking cups on a sheet pan, set aside.
2. Melt butter in a small bowl and set aside to cool. In a separate bowl, whisk together flour and baking powder, set aside.
3. In a large bowl, pour in melted butter and sugar and beat with a mixer for 1 minute. It should be thick and yellow. Slowly beat in eggs one at a time, add in vanilla extract, lemon juice and zest. Beat just until all combined.
4. Alternately beat in flour and milk until combined.
5. Spoon batter into prepared silicon baking cups and bake at 350 degrees for 15 minutes. Remove and allow to cool slightly before removing silicon cups. Set cupcakes aside to cool completely.
6. Once cupcakes have cooled, carefully cut a small circle (approx. the size of a penny) out of the center and down, but not completely threw each cupcake. Remove cut out cake and discard. (Or snack on!) Set aside. (Prepare frosting before filling cupcakes with lemon curd.)
7. Using the bowl of a stand mixer (or large bowl that will fit over a simmering pot of water to make a double boiler) whisk egg whites, sugar and salt to combine. Place bowl over a saucepan of simmering water to create a double boiler. Stir continuously until sugar has dissolved, at least 3 minutes. Carefully (bowl will be warm) place bowl onto stand mixer (or use a hand mixer with a whisk attachment) and whisk on high approximately 6-8 minutes. Meringue needs to be thick and glossy.
8. Fill a plastic bag or piping bag with the prepared lemon curd. Slowly pipe in ½-1 tablespoon of curd into each cupcake. Then fill a clean piping bag with meringue and pipe onto cupcakes in a tall swirl.
9. Using a kitchen torch, hold a few inches away from meringue and slowly toast till desired color forms.

Simple Soda Cupcakes

» *This is the easiest cupcake recipe, just two ingredients! You can use any flavor combinations you can think of. Top these fun cupcakes with a simple to make marshmallow frosting. Great recipe to make with kids and let them decorate.*

YIELD: 16 CUPCAKES
PREP TIME: 5 MINUTES
COOK TIME: 18-20 MINUTES





INGREDIENTS

Cupcakes:

- 1 box cake mix, any flavor (Do not follow cake mix instructions or add the ingredients listed on box.)
- 1 can of soda, any flavor, room temperature

** Chocolate cake mix and cherry cola, funfetti cake mix and sprite, vanilla cake and orange or strawberry soda for example.*

Frosting:

- ½ cup butter, softened
- 1 (7oz.) jar marshmallow fluff
- 1 cup powdered sugar
- 1 teaspoon vanilla
- *food coloring if desired*

DIRECTIONS

1. Pre-heat oven to 350 degrees and place 16 silicone baking cups on a sheet pan, set aside.
2. In a large bowl combine cake mix and soda, beat on medium high speed with a mixer until smooth and combined.
3. Fill baking cups 2/3 full and bake at 350 degrees for 18-20 minutes. Test with a toothpick. Remove from oven and allow cupcakes to cool completely before frosting.
4. Combine butter and powdered sugar in a large bowl, beat until fluffy and well incorporated.
5. Stir in (don't use hand mixer) marshmallow fluff and vanilla. Mix well to incorporate and add a few drops of food coloring if you like. Place in a piping bag and decorate cupcakes.

