



Sugar Cookie Cupcakes

Submitted by Janet Harville, owner of Cravings by Janet. (937) 806-3459

Visit her farmers market booth each Saturday, and/or stop by her shop at 315 S. Main St, Franklin.

Ingredients:

1/2 cup butter, softened
1 cup sugar
2 eggs
3 teaspoons vanilla extract
1 1/2 cups flour
1 1/2 teaspoons baking powder
1/8 teaspoon salt
3/4 cup milk

Frosting Ingredients:

2 tablespoons cream cheese softened
5 1/2 cups powdered sugar
8 tablespoons butter softened
1 teaspoon vanilla extract
4-6 tablespoons heavy cream
sprinkles

Instructions:

Preheat oven to 350 and line a muffin tin with cupcake liners.

In a large bowl cream together butter and sugar until fluffy (about 2 minutes). Mix in vanilla and eggs. In another bowl add flour, baking powder, and salt, and whisk to combine.

Add dry ingredients to wet ingredients and mix. Add milk and mix until completely incorporated. Spoon batter into prepared tin, filling each liner about 2/3 full. Bake 18-20 minutes or until barely starting to brown around the edges. Allow to cool completely.

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In a large bowl cream together cream cheese, butter, and sugar. Mix in vanilla and add half n half 1 tablespoon at a time until a spreadable consistency is reached. Stir in red food coloring, one drop at a time until desired shade is achieved.

Spread or pipe frosting onto cupcakes. Add sprinkles if desired and serve.