

Snowball Cupcakes

A recipe for cupcakes and frosting using I Can't Believe It's Not Butter!

Ingredients for Snowball Cupcakes:

1/2 cup I Can't Believe It's Not Butter!
1/2 cup white granulated sugar
1/2 cup light brown sugar
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
2 large eggs
1 1/2 cups flour
2 tsp vanilla
3/4 cup buttermilk
sweetened shredded coconut or sprinkles for decorating

Ingredients for I Can't Believe It's Not Buttercream!:

1/2 cup I Can't Believe It's Not Butter!
2 1/2 cups confectioners' sugar
1/2 tsp vanilla extract
2 tbsp whipping cream

Directions:

1. Preheat oven to 350(F).
2. **Make the batter.** In an electric mixer, cream butter thoroughly. Add white and brown sugars and cream again. Mix in baking powder, baking soda and salt. Add eggs and cream thoroughly. Add flour and combine thoroughly. Scrape down sides of mixing bowl. With mixer running on low speed, stream buttermilk into mixing bowl.
3. **Bake the cupcakes.** Spoon batter into paper lined muffin cups. This recipe makes 12 large or 16 medium cupcakes, depending on amount of batter in each cup. Bake at 350(F) for 20-22 minutes. Cupcakes will be golden and puffed. Allow to cool in pan for 10 minutes. Before frosting, allow cupcakes to rest on rack until completely cool!
4. **Make the frosting.** Cream I Can't Believe It's Not Butter! and add powdered sugar one half cup at a time until incorporated. Add cold whipping cream one tablespoon at a time with mixer running on low speed. When incorporated, turn the mixer to high to beat air into the mixture and whip the cream. Frosting will be thick, silky and delicious.
5. **Decorate.** Spread I Can't Believe It's Not Buttercream! over cupcakes and top with shredded coconut and other confections.



NOTES: This recipe makes 12-16 cupcakes. For this recipe challenge, I used *I Can't Believe It's Not Butter!* sticks intended for baking.