

White Chocolate Cupcakes with Blackberry Buttercream Frosting

Cupcakes:

2 ½ C cake flour, sifted
2 C sugar
3 tsp baking powder
1 tsp salt
1 C milk
½ C vegetable or canola oil
1 T vanilla extract
2 large eggs
¼ C white chocolate chips, melted
1 C water

Preheat oven to 350 degrees and place cupcake liners in a cupcake pan. In a medium bowl, mix flour, sugar, baking powder, and salt. Set aside. In another bowl, mix milk, oil, vanilla extract and eggs. Add the wet ingredients to the dry ingredients and mix well. Melt the white chocolate chips in the microwave and add to mixture. Mix on low speed as you slowly add the water. Fill liners half way and bake for 17-20 minutes or until toothpick comes out clean.

Frosting:

1 C unsalted butter, room temperature
4 C confectioner's sugar, sifted
½ blackberries
1 tsp vanilla extract
Pinch of salt
Blackberries for garnish

Puree blackberries in a food processor. Strain the pulp in a fine mesh strainer. Using a rubber spatula, push the juice from the pulp into a small bowl. Set the juice aside. In a mixing bowl, cream the butter using a standing or hand mixer. Add the confectioner's sugar and mix well. Add the vanilla extract and blackberry puree. Mix ingredients on medium speed and beat until smooth. Frost cupcakes with piping bag and desired tip. Garnish with a fresh blackberry.

