



The #IUday Cupcake Creation

A special celebration deserves a special treat, and IU Day is no different. For four weeks, IU Nation voted on the ingredients for this tasty masterpiece that made its debut at Sugar & Spice at the Indiana Memorial Union.

You can join in on the fun by trying your hand at baking this creation with the official #IUday Cupcake recipe below. Enjoy!

VANILLA CUPCAKES

Yield: 2 dozen

Ingredients:

2 ³/₄ Cups Cake Flour
1 ²/₃ Cups Granulated Sugar
1 Tbsp Baking Powder
3/4 Tsp Salt
3/4 Cups Softened Butter
4 Egg Whites
1 Whole Egg
1 Cup Milk
2 Tsp Vanilla Extract

RED VELVET CUPCAKES

Yield: 2 dozen

Ingredients:

1/2 Cup Butter
1 ¹/₃ Cups Granulated Sugar
2 Eggs
2 Tbsp Red Food Coloring
3 Tbsp Cocoa Powder
1 Tsp Salt
1 Tsp Baking Soda
1 Tsp Vinegar
2 ¹/₄ Cake Flour
1 Cup Buttermilk

CREAM CHEESE ICING

Yield: 6 cups

Ingredients:

12 Tbsp Butter
16 Oz Cream Cheese
2 Tsp Vanilla Extract
8 Cups Powdered Sugar
4–8 Tbsp Milk
Red Food Coloring

Note: You will need 4 pastry bags and star decorating tip

Prepare the vanilla cupcakes:

1. Preheat the oven to 350°F.
2. Prepare 4 standard cupcake pans with cupcake liners.
3. Mix all dry ingredients on slow speed to blend.
4. Add the softened butter and mix until evenly crumbly, like sand.
5. Add the egg whites one at a time, followed by the whole egg. Beating well after each addition.
6. Scrape the sides of the bowl between addition
7. In a small separate bowl, combine the milk and vanilla.
8. Add this mixture in three parts.
9. Beat 1 to 2 minutes in between each addition, scraping the sides between.

Prepare the red velvet cupcakes:

10. Beat the butter and sugar until well combined.
11. Add the eggs one at a time, beating after each addition.
12. In a separate bowl, combine cocoa, salt, baking soda, flour.
13. In a separate bowl combine the food color, vinegar, and buttermilk
14. Beat in the flour alternately with the buttermilk mixture, scraping between additions.

Make the cupcake swirl:

15. Fill the cupcake pans 2/3 full (half vanilla batter/half red velvet)
16. Swirl the two batters together with a toothpick
17. Bake for 18-20 minutes, or until a toothpick comes out clean

Cream cheese icing:

18. Soften the butter and cream cheese.
19. Combine the butter, cream cheese, and vanilla in mixing bowl.
20. Beat until light and fluffy.
21. Add the sugar gradually, beating well.
22. Add the milk a little at a time until desired consistency.
23. Set aside 2 cups of cream cheese icing.
24. Color with red food coloring to desired color.

Assemble:

25. Poke a hole in the center of the cupcake.
26. Place 2 cups of cream cheese icing in a pastry bag.
27. Fill your cupcake with the cream cheese icing.
28. Place the remainder of the cream cheese icing in a separate pastry bag, cut the tip.
29. Place the red icing in a third pastry bag, cut the tip off.
30. Place a star tip into a fourth pastry bag.
31. Place both bags side by side into the pastry bag with the star tip.
32. Swirl the icing onto the cupcakes.