

# BUBBLECRAFT® CUPCAKES

## CAKE:

1/2 cup Butter  
1 cup Granulated sugar  
2 Eggs  
1 tsp Vanilla  
1 3/4 cups Flour

1/2 tsp Baking soda  
1/4 tsp Baking powder  
1/2 cup Sour cream  
1/2 cup Bubblecraft

Pre-heat oven to 350 degrees. Cream butter, sugar, and eggs. Add all other ingredients except flour. Whisk Bubblecraft and sour cream together. Add Bubblecraft mixture and flour, alternating between the two. Batter will be thick and delicious! Bake in cupcake tin for 17 minutes.



## CRÈME FILLING:

1/2 cup Heavy cream, divided  
1/2 cup Bubblecraft  
2 tbsp Cornstarch  
5 tbsp Granulated sugar

1 Whole egg  
2 Egg yolks  
2 tbsp Butter  
1 tsp Vanilla

1. In a medium bowl, whisk cornstarch into 1/4 cup of heavy cream.
2. Combine remaining cream, sugar, and 1/2 cup of Bubblecraft in a saucepan. Bring to a boil and then remove from heat.
3. Beat the whole egg and egg yolks into the hot cornstarch-heavy cream mixture. Then pour 1/3 of the boiling Bubblecraft mixture into this mixture, whisking constantly so the eggs do not cook.
4. Bring remaining Bubblecraft mixture back to a boil. Pour your hot egg and heavy cream mixture into the saucepan, whisking constantly until the mixture thickens.
5. Remove from heat and add butter and vanilla.

## ICING:

1 cup + 1 tbsp Bubblecraft  
2 Sticks of butter (softened)  
2 1/2 cups Confectioners' sugar

Place one cup of Bubblecraft in a small saucepan. Simmer over medium heat until Bubblecraft is reduced to 2 tablespoons. Allow to cool. Cream the softened butter and powdered sugar together. Once the icing is thick and fluffy, pour in the reduced Bubblecraft, plus one tablespoon. Mix well.

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