

Cosmo Cupcakes

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Cupcakes

1/2 c. unsalted butter, room temperature
2 c. sugar
2 large eggs
1/2 t. salt
2 1/2 t. baking powder
3 c. all-purpose flour
3/4 c. buttermilk
3/4 c. cranberry pomegranate juice concentrate, thawed
zest of 1 lime
1 c. dried cranberries
red food coloring (optional - drops depend on the desired darkness)

Glaze

1/4 c. cranberry pomegranate juice concentrate
1/4 c. vodka (I omitted this)

Frosting

1/2 c. salted butter
4 c. powdered sugar
5 to 6 T. cranberry pomegranate juice concentrate
1 t. orange extract
(in place of cranberry juice and orange extract use 3 T Cointreau and juice from 1 lime)

Preheat the oven to 350 degrees Fahrenheit.

Line muffin pan with paper & foil liners.

Using a stand mixer with the paddle attached, beat the butter and sugar until fluffy.

Add the eggs one at a time until well combined.

Combine all the dry ingredients into a separate bowl.

Combine the buttermilk, cranberry juice, zest and dried cranberries in a another bowl.

Alternating 1 cup at a time, slowly incorporate the dry and wet ingredients into the egg and sugar mixture.

When incorporated if the batter isn't pink enough for your taste, add a few drops of red food coloring (I added 5 drops).

Fill the muffin cups about 2/3 full and bake for 20 to 25 minutes.

Cool for 10 minutes in the pan and then brush with glaze while slightly warm.

While the cupcakes cool, beat the butter, sugar, juice and extract on high speed until fluffy.

Once cupcakes are completely cool, frost and serve!