

GOURMET FISHING

Season III - Episode XXXVI



INFO-SHORTS



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Vanilla Cupcakes with Vanilla Buttercream Icing



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Vanilla Cups Cakes





Grocery List Vanilla Cupcakes & Vanilla Buttercream Icing

all-purpose flour
granulated sugar
baking soda
baking powder
salt

butter
egg whites
vanilla extract
sour cream
milk

Buttercream:
confectioners sugar
butter
vanilla extract
heavy cream
salt



Vanilla Cup Cake Ingredients



Vanilla Buttercream Ingredients

Vanilla Cupcakes



16 Cup Cakes

Ingredients

1 2/3 cup all-purpose flour

1 cup granulated sugar

1/4 tsp baking soda

1 1/2 tsp baking powder

1/4 tsp pink Himalayan salt

3/4 cup unsalted butter (minus 1 TBS), melted

3 egg whites at room temperature

2TBS vanilla extract

1/2 cup sour cream, room temperature

1/2 cup whole milk, warm

Preheat oven to 350°F.

Place cupcake papers in a cupcake pan.

Sift the flour, sugar salt, baking soda and powder into a large bowl, and whisk together. Separate the eggs.

In another bowl, whisk together the wet ingredients until combined. Add the wet ingredients to the dry ingredients. Mix until combined.

Using a 3TBS cookie scoop, place the batter evenly into cupcake papers. Try to fill each paper cup about 2/3 of the way up.

Bake for about 18 minutes. Test the centers by inserting a tooth pick into the center of the cup cake. Make sure the tooth pick is clean when removed

Vanilla Buttercream Icing



16 Cup Cake Toppings

Ingredients

- 2 lb confectioners sugar, sifted
- 1 lb unsalted butter, room temperature
- 1 1/2 tsp vanilla extract
- 1 tbsp & 1 tsp heavy cream
- 1 pinch pink Himalayan salt

Place the room temperature butter in a stand mixer and using a paddle attachment and cream the butter until smooth.

Next add in the confectioners sugar in two batches. Carefully incorporate the sugar by pulsing the mixer. Next, add salt, milk, cream and vanilla. Mix until fully combined and the icing is airy and fluffy.

Add any flavoring and/or coloring after the icing is mixed completely.

Transfer to a piping bag and pipe the icing on top of each cup cake.





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