GAUDETE SUNDAY · THIRD SUNDAY OF ADVENT

Rose-pink cupcakes for Gaudete Sunday

Prep 25 min **Cook** 20 min **Cool** 30 min **Total** 1 hr 15 min **Makes** 12 cupcakes **Level** Easy

ADULT SUPERVISION REQUIRED

Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot. A grown-up lights the Advent wreath and keeps candles away from hair, sleeves, and paper liners. If you decorate with small hard candies, leave them off for children under 4, who can choke on them.

ALLERGY INFORMATION

Contains wheat (gluten), milk, and egg. Sprinkles, candies, and food colorings vary, so check their labels. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

Cupcakes

- 1½ cups (190 g) all-purpose flour
- 1½ tsp baking powder
- ¼ tsp salt
- ½ cup (115 g) butter, softened
- ¾ cup (150 g) sugar
- 2 eggs, at room temperature
- 2 tsp vanilla extract
- ½ cup (120 ml) milk, at room temperature
- 1 or 2 drops red or pink gel food coloring

Pink frosting

- ½ cup (115 g) butter, softened
- 2 cups (240 g) powdered sugar
- 1 to 2 tbsp milk
- ½ tsp vanilla extract
- 1 drop red gel food coloring, or 1 to 2 tbsp freeze-dried raspberry powder

METHOD

1. Heat the oven to 350°F (175°C) and line a 12-cup muffin pan with paper liners.
2. Whisk the flour, baking powder, and salt in a bowl.
3. In a large bowl, beat the butter and sugar until pale and fluffy, about 2 minutes. Beat in the eggs one at a time, then the vanilla and food coloring, until the batter is evenly pink.
4. Mix in half the flour, then the milk, then the rest of the flour, just until no dry flour remains.
5. Fill the liners about two-thirds full. Bake 18 to 21 minutes, until the tops spring back when lightly pressed and a toothpick in the center comes out clean.
6. Cool in the pan for 5 minutes, then on a rack until completely cool, about 30 minutes.
7. For the frosting, beat the butter until creamy, then beat in the powdered sugar, vanilla, and enough milk to make it fluffy and spreadable. Tint it rose-pink, then spread or pipe it on the cooled cupcakes.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Put the paper liners in the muffin pan
- Add the drop of color and watch the batter turn pink
- Spread the frosting and add sprinkles
- Watch a grown-up light the rose candle, then say the Advent wreath prayer together

GOOD TO KNOW

- For a natural pink, grind freeze-dried raspberries to a powder, sift out the seeds, and beat 1 to 2 tablespoons into the frosting, or use ¼ teaspoon of beet powder. Natural colors work best in frosting, since beet color fades in the oven.
- Unfrosted cupcakes keep for 2 days in an airtight box, or 1 month in the freezer. Frost them on Sunday morning.

A BLESSING BEFORE WE EAT

Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. Lord Jesus, you are near: fill our hearts with joy as we wait for your coming.