

Funfetti Cupcakes

Easy homemade funfetti cupcakes with rainbow sprinkles and vanilla buttercream frosting. Perfect for birthdays and celebrations!

15 min

PREP

25 min

COOK

40 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup flour
- 1 cup unsalted butter
- 1 cup granulated sugar
- 1 cup milk
- 2 egg
- 1 tsp baking powder
- 1 tsp baking soda
- 3 cup powdered sugar
- 1 cup sour cream
- 2 tbsp vanilla extract
- 1 tsp salt

Instructions

1 Prepare for baking

Preheat oven to 175°C (350°F). Line a 12-cup muffin tin with paper cupcake liners.

2 Mix dry ingredients

Whisk together 2 cups all-purpose flour, 1½ teaspoons baking powder, and ½ teaspoon salt in a medium bowl. Set aside.

3 Cream butter and sugar

Beat ½ cup softened butter and 1 cup granulated sugar in a large bowl with an electric mixer on medium-high speed for 2-3 minutes, until light and fluffy.

4 Add 2 eggs one at a time, beating well after each addition. Mix in 1 teaspoon vanilla extract until combined.

5 **Combine wet and dry ingredients**

Add half the flour mixture to the butter mixture on low speed, mixing until just combined. Pour in 1 cup milk and mix until smooth. Add remaining flour mixture and mix until just incorporated, about 30 seconds.

6 Gently fold in 2 tablespoons rainbow sprinkles using a rubber spatula, being careful not to overmix so colors don't bleed.

7 **Bake cupcakes**

Divide batter evenly among cupcake liners, filling each about $\frac{2}{3}$ full. Bake for 18-22 minutes, until tops spring back when lightly touched and a toothpick inserted in center comes out clean.

8 Cool cupcakes in pan for 5 minutes, then transfer to a wire rack to cool completely, about 30 minutes, before frosting.

Tips

Use room temperature ingredients for the best texture - take butter, eggs, and milk out of the refrigerator 1-2 hours before baking to ensure they blend smoothly and create tender cupcakes.

Choose jimmies (long sprinkles) over nonpareils (round sprinkles) to prevent color bleeding into the batter, which can turn your cupcakes muddy-colored instead of keeping the sprinkles distinct.

Don't overmix the batter once you add the flour - mix just until combined to avoid tough, dense cupcakes. Fold in sprinkles gently at the very end.

Fill cupcake liners only $\frac{2}{3}$ full to prevent overflow and ensure even baking. Use an ice cream scoop for consistent portioning.

Test for doneness with a toothpick inserted in the center - it should come out with just a few moist crumbs, not wet batter.

Cool cupcakes completely before frosting to prevent the buttercream from melting and sliding off the cupcakes.

Sift powdered sugar for the frosting to avoid lumps and achieve a smooth, professional-looking finish.

Store frosted cupcakes in a single layer in an airtight container to maintain their shape and prevent frosting from getting damaged.