Classy Cupcake Recipes

When you want to decorate your cupcakes with an air of panache and decadence, look no further than these scrumptious Classy Cupcake Recipes. With flavors like banana split, key lime, strawberry delight and more, these personal-sized cakes are sure to be the hit of our dessert table.

3/2501 Laser-Cut Cupcake Collars - White
3/2500 Laser-Cut Cupcake Collars - Black

See following pages for recipes and instructions:
# Banana Split Cupcakes

**Ingredients:**
- 2 1/2 cups Flour
- 1 tbsp. Baking Powder
- 1/2 tsp. Salt
- 3/4 cup Butter, Room Temperature
- 2 1/2 cups Sugar
- 6 Eggs
- 1 cup and 2 tbsp. Buttermilk
- 1 1/3 cups Mashed Bananas

**Filling:**
- 1 Pint Strawberries, Chopped Small
- 2 tbsp. Powdered Sugar
- 12 oz. Crushed Pineapple, Drained

**Frosting:**
- 1 1/2 cups Heavy Cream
- 1/3 cup Powdered Sugar
- 1/2 tsp. Vanilla

**Ganache:**
- 8 oz. Bittersweet Chocolate, Chopped
- 1 cup Heavy Cream
- 1 tbsp. Corn Syrup

**Garnish:**
- Sprinkles
- Maraschino Cherries

**Instructions:**
1. Preheat oven to 350° F and line cupcake pan with liners.
2. In a medium bowl combine flour, baking powder, and salt; whisk together and set aside.
3. In a mixer, combine butter and sugar on medium-high speed until light and fluffy.
4. Reduce speed on mixer and add eggs one at a time.
5. Mix in the mashed bananas.
6. On low speed, alternately add the dry ingredients and buttermilk, beginning and ending with dry ingredients and mixing until just combined.
7. Divide the batter between cupcake liners, filling each 2/3 full.
8. Bake 20-25 minutes or until a toothpick inserted in center comes out clean. Allow to cool in pan 10 minutes, then transfer to wire rack to cool completely.
9. Make the strawberry filling by combining strawberries and powdered sugar in a medium bowl. Smash with a fork. Allow the berries to sit 30 minutes.
10. Fill the cupcakes by cutting a small cone out of the center of each cupcake with a knife. Excess can be discarded. Add a tsp. or two of the filling to the center of each cupcake, top with tsp. of the crushed pineapple, filling to the top of the cupcake.
11. Make frosting by adding heavy cream to a chilled bowl and whisk with electric mixer until soft peaks form. Add the powdered sugar and continue whipping until stiff peaks form. Do not over beat! Add vanilla.
12. Put frosting in a pastry bag fitted with a large round tip or Ziploc bag with a corner cut out. Pipe a swirl of whipped cream on the top of each cupcake. Chill frosted cupcakes in the refrigerator for 30 minutes.
13. Make the ganache by bringing the cream to a simmer over medium heat. Remove from heat and pour hot cream over chopped chocolate. Let stand 2 minutes. Whisk together until a thick ganache forms. Add the corn syrup and let stand at room temperature for 10 minutes.
14. Pour a spoonful of the ganache over the whipped cream on each cupcake. Garnish with sprinkles and a cherry.
Zebra Cupcakes

**Ingredients:**
- 2 cups Flour
- 1 tbsp. Baking Powder
- 4 Eggs
- 1 cup Sugar
- 1 cup Milk
- 1/2 cup Butter, Melted and Cooled
- 1/2 cup Vegetable Oil
- 2 tsp. Vanilla
- 2 tbsp. Cocoa

**Instructions:**
Step 1: Preheat oven to 350°F.
Step 2: Line cupcake pans with liners.
Step 3: Combine flour and baking powder.
Step 4: Combine the eggs and sugar in a separate bowl and beat with a mixer on high until thick and pale (about 5 minutes).
Step 5: Adjust mixer to low speed and add milk, butter, oil and vanilla, scraping bowl frequently.
Step 6: Stir in the flour mixture.
Step 7: Transfer 1/3 of the batter to another bowl and add the cocoa.
Step 8: Place 1 tbsp. of vanilla batter in the center of the cupcake liner and let it stand for a few seconds so it spreads out slightly. Place 1 tsp. of the chocolate batter on top of the vanilla and wait another few seconds. Continue alternating until 3/4 full.
Step 9: Bake for 20 min. or until a toothpick comes out clean.
Step 10: Cool in the pan for 10 minutes and then transfer to a wire rack to cool completely.
Step 11: Frost with your favorite frosting.
Key Lime Cupcakes

**Ingredients:**
1 box Lemon Cake Mix  
1 – 3 oz. box Lime Gelatin  
3/4 cup Water  
1/3 cup Lime Juice  
1/3 cup Vegetable Oil  
3 Eggs  
3 drops Green Food Coloring  
1 cup Powdered Sugar  
2 tbsp. Lime Juice  
1 – 8 oz. pkg. Cream Cheese, Softened  
1/4 cup Butter, Softened  
1 tsp. Vanilla  
3 1/2 cup Powdered Sugar  
Limes, cut into slices to use as garnish

**Instructions:**
Step 1: Heat oven to 350° F and line cupcake pan with cupcake liners. Recipe makes 24 cupcakes.
Step 2: In a large bowl, beat cake mix, gelatin, water, juice, oil, eggs and food coloring on low speed for 30 seconds, then on medium speed for 2 minutes.
Step 3: Fill cupcake liners 2/3 full of batter.
Step 4: Bake for 20-22 minutes or until toothpick inserted in center comes out clean.
Step 5: Using a toothpick pierce the top of each cupcake several times.
Step 6: In a small bowl, mix 1 cup powdered sugar and lime juice until glaze is smooth. Brush or spread over warm cupcakes. Cool 30 minutes.
Step 7: In a large bowl, beat cream cheese and butter on medium speed until light and fluffy.
Step 8: Add vanilla and 3 1/2 cups powdered sugar and beat until frosting is fluffy.
**Strawberry Delight Cupcakes**

**Ingredients:**
- 3 cups Flour
- 2 tsp. Baking Powder
- 1 tsp. Salt
- 1 1/2 cups Butter, Softened
- 2 1/4 cups Sugar
- 1/2 tsp. Vanilla
- 1 cup Milk
- 8 Egg Whites

**Frosting:**
- 4 Egg Whites
- 1 1/2 cup Sugar
- 1 1/2 cup Butter, Softened
- 1 tsp. Vanilla
- 12 oz. Strawberry Jam
- Fresh strawberries to garnish

**Instructions:**

*Step 1:* Preheat oven to 350° F and line cupcake pan with cupcake liners. Recipe makes 24 cupcakes.

*Step 2:* Sift together flour, baking powder and salt, set aside.

*Step 3:* In an electric mixer beat butter and 2 cups sugar until light and fluffy, approx. 3 minutes, scraping sides of the bowl as needed. Add vanilla. With mixer on low speed, add flour mixture in three parts, alternating with the milk and beginning and ending with the flour, beat until just combined.

*Step 4:* In a clean bowl, beat egg whites on low speed until foamy. While continuing to mix, gradually add remain 1/4 cup sugar; beat on high until stiff, glossy peaks form, about 4 minutes. Do not over beat. Fold 1/3 of egg white mixture in the cake mixture until combined. Gently fold in remaining egg whites.

*Step 5:* Divide batter evenly among cupcake liners, approx. 1/4 cup batter per cupcake. Bake for 22 minutes or until a toothpick inserted in the center of the cupcake comes out clean.

*Step 6:* While cupcakes are baking make frosting. Set a heat proof bowl over a saucepan of simmering water, combine egg whites and sugar. Cook, whisking constantly, until sugar has dissolved and mixture is warm to the touch.

*Step 7:* Remove from heat and with a mixer, beat until stiff peaks form. Continue beating until the mixture is fluffy and cool. Approx. 5 minutes.

*Step 8:* With mixer on medium-low speed, add butter, several tablespoons at a time, beating well after each addition. **Note:** If frosting appears to separate after all the butter has been added, beat on medium-high speed until smooth again, 3 to 5 minutes more.

*Step 9:* Beat in vanilla. Beat on lowest speed to eliminate any air bubbles, about 2 minutes. Stir in strawberry jam with a rubber spatula until frosting is smooth.

*Step 10:* Frost cupcakes and garnish with a fresh strawberry.
Malted Milk Chocolate Cupcakes

**Ingredients:**
- 6 oz. Unsweetened Chocolate, Finely Chopped
- 2/3 cup Canola Oil
- 2 2/3 cups Sugar
- 1 2/3 cups Flour
- 1/3 cup Unsweetened Cocoa
- 1/3 cup Chocolate Malted Milk
- 1 tsp. Baking Soda
- 1/2 tsp. Salt
- 2/3 cup Sour Cream
- 3 Large Eggs
- 1 1/4 cups Hot Brewed Coffee
- 3/4 cup Malted Milk Balls, Finely Chopped

**Frosting:**
- 1 cup Butter, Softened
- 2 1/2 cups Powdered Sugar
- 1/3 cup Chocolate Malted Milk
- 2 tbsp. Milk
- 1 tsp. Vanilla

**Instructions:**
Step 1: Preheat oven to 350° F and line cupcake pan with 24 liners.
Step 2: In a double boiler, melt the chocolate, stirring occasionally. Once melted, whisk in the oil until well blended. Remove from heat but leave over warm water.
Step 3: In a separate bowl mix the sugar, flour, cocoa, malted milk, baking soda and salt. Set aside.
Step 4: In another bowl, whisk together eggs and sour cream until smooth.
Step 5: Add egg mixture to flour mix until well combined.
Step 6: Add melted chocolate mixture and mix well.
Step 7: Add the hot coffee until well combined. The batter may be thin.
Step 8: Add chopped malted milk balls.
Step 9: Divide batter evenly among cupcake liners. Bake for 20 minutes or until toothpick inserted in the center comes out clean.
Step 10: Remove from oven and let set for 5 minutes. Then remove from pan and cool completely on wire racks.
Step 11: For the frosting, beat the butter until creamy.
Step 12: Add 1 cup powdered sugar gradually, beating until light and fluffy, about 2 minutes.
Step 14: Add malted milk and remaining tbsp. of milk and beat well.
Step 15: Add vanilla and beat on high until very light and creamy. If frosting is too soft, you can add some or all of the remaining 1/2 cup powdered sugar.
Step 16: Garnish with a malted milk ball and enjoy!