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Chick-fil& Pittsburgh

HOME RUN CUPCAKES

Grab your apron and a spatula. It's time to bake cupcakes! Follow the recipe below to create a delicious baseball themed dessert.

pirates.com/bucaroos



 Prep Time	15 minutes
 Cook Time	20 minutes
 Total Time	35 minutes
 Servings	16 cupcakes

INGREDIENTS

Cupcakes:

- 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 kosher salt
- 3/4 cup unsalted butter melted
- 3 egg whites room temp.
- 1 tbsp vanilla extract
- 1/2 cup sour cream room temp.
- 1/2 cup whole milk (warm)

Vanilla Buttercream:

- 2 lb confectioners sugar
- 1 lb unsalted butter room temp.
- 1 tsp vanilla extract
- 1 tbsp heavy cream
- 1 pinch kosher salt
- 1 tsp whole milk
- 1-2 drops green food coloring

Baseball Candies:

- 1 pack of Oreos
- 1 tube red decorating icing



INSTRUCTIONS

Cupcakes:

1. Preheat oven to 350 °F and place cupcake papers in a cupcake pan.
2. Sift the flour, sugar salt, baking soda and powder into a large bowl, and whisk together.
3. Separate the egg whites.
4. In another bowl, whisk together the wet ingredients until combined. (If the batter seems clumpy, don't worry!)
5. Combine the wet and dry ingredients. Mix until combined.
6. Distribute the batter evenly into cupcake papers, filling each paper with about 2/3 the way up.
7. Bake for about 18 minutes or until centers are springy to the touch.

Vanilla Buttercream:

1. With a hand mixer, cream the room temperature butter. Add in the confectioners sugar in two batches. Add salt, milk, cream, vanilla and green food coloring. Mix until fluffy.
2. Transfer to a piping bag with a grass icing tip.
3. Pipe icing on each cupcake.

Baseball Candies:

1. Carefully cut down one side of the oreo so that the icing stays on one half.
2. To create the laces, take the oreo with the icing on it and pipe two curves facing away from each other on the oreo.
3. Next, pipe v-shapes going down each curve.