

## **Bloody Bones Cupcakes**

### **White cupcake ingredients:**

- 1 C sugar
- 1 3/4 C flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 C unsalted butter, room temp
- 2 eggs, room temp
- 1/3 C yogurt
- 1 tsp vanilla
- 2/3 C whole milk, room temp

### **Frosting Ingredients:**

- 1 C of unsalted butter (softened)
- 4 C powder sugar
- 4 TBSP heavy whipping cream
- 2 tsp vanilla

### **Royal icing ingredients:**

- 2 egg whites
- 1 C powder sugar
- 1/2 tsp cream of tartar
- Gel food coloring, red and black
- 1 roll wax paper

### **Cupcake instructions:**

1. Preheat oven to 350 degrees. Line cupcake pan with paper liners.
2. Put sugar, flour, baking powder, baking soda, and salt in a mixing bowl.
3. Beat with an electric mixer for about 1 1/2 minutes. Mix well.
4. Scoop in the butter, mixing on medium to low speed for about 2 minutes.
5. The batter will have an appearance of small crumble pieces.
6. Whisk the eggs, yogurt, and vanilla together until the texture is smooth.
7. Pour the liquid mixture into the dry ingredients beating on medium until all ingredients are blended together.
8. Reduce speed to low while gradually adding milk to the above mixture. (Batter may be thin and watery.)
9. Using a medium ice cream scoop fill each cupcake tin 3/4's filled.
10. Bake at 350 degrees for 18-20 minutes or until an inserted toothpick comes out clean.
11. Allow to cool briefly while in the cupcake pan then remove and place on a wire rack to cool completely.

### **On to the frosting:**

1. Cream powder sugar, vanilla and butter together until the mixture is light and creamy. If for some reason it doesn't cream you can add a few drops of heavy whipping cream until it creams.
2. Test to see if the frosting can form and hold a stiff peak by getting a spoonful of frosting and turning the spoon upside down to see if the frosting stays on the spoon or falls off. If it doesn't stay on the spoon, add more powder sugar 1/4 cup at a time and mix well.
3. Once frosting is ready, you can place it into a pastry bag with a large tip (we used a 13-inch tip).
4. Twist the open end of the pastry bag and push the frosting to the tip. Begin to frost the cupcake edge first working inward to the center of the cupcake.

### **And now the royal icing:**

1. Combine all ingredients except food coloring in a mixing bowl mixing on medium speed for 4 minutes. If icing isn't still enough, you'll want to add 1/4 cup powder sugar until stiff.
2. Divide the icing into three bowls. The first bowl will have 1/2 of the icing which will remain white. Add several drops of each of the food coloring into each of the remaining two bowls mixing well. Spoon each of the different icings into individual piping bags using a #2 tip.

### **On to making them bones:**

1. Search for pictures of dog bones, print out the picture of the dog bones to the one pictured on the cupcake. You will want to make several copies of the bone and tape them to a cookie sheet. If the copy is not bold enough for you to see outline each bone picture with a black marker. Next using wax paper cover the copies of the dog bone then tape down the wax paper so it doesn't move. First step is to outline each bone in the black icing, allow that to dry for a minute or so. Second outline the inside of the bone with the white icing, again allowing the white icing to dry.
2. Outline all of the bone pieces at the same time. With the remaining white icing, either in the bowl or if you have to empty what is in the piping bag add 2 tablespoons of water, stir to mix well. This icing will have a thinner look to it. With a teaspoon, drop some of the icing into the center of the bone. Spread this icing throughout the bone adding more icing as needed.
3. Set aside to harden. Test after a couple of hours to make sure that they are fully dried. If not, allow to set overnight. Place a bone in the center of each cupcake.
4. With the piping bag filled with red icing begin to drizzle the blood lines on the bone and drizzling on the cupcake. Allow the red icing on each, the bone and the cupcake to dry before serving.