

# Cereal Milk Funfetti Cupcakes

## Ingredients

### Cereal Milk:

- 1 cup cereal
- 1 ¼ cups low fat milk

### Cupcakes:

- 2 cups cereal
- 1 ¼ cups all-purpose flour
- 1 ¼ tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1/4 cup plain Greek yogurt, non-fat
- 1 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 2 eggs, at room temperature
- 1 tsp vanilla extract
- 1/4 cup rainbow sprinkles

### Frosting:

- 1/2 cup unsalted butter, softened
- 2 cups confectioners' (icing) sugar, sifted
- 1 tsp vanilla extract
- Pinch salt
- 3/4 cup Cap'n Crunch® Original, for garnishing
- 2 tbsp rainbow sprinkles

## How to make it

1. Cereal Milk: To small bowl, add 1 cup cereal. Pour milk over top. Let stand for 20 to 25 minutes or until cereal is very soft. Strain mixture through fine-mesh sieve into bowl or measuring cup, pressing to release milk from cereal. Reserve cereal milk and discard cereal



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
45 min	20 min	65 min	16

## Made with



Cap'n Crunch® Original

(you should have about 1 cup cereal milk).

2. Cupcakes: Preheat oven to 350°F. Line 16 muffin cups with paper liners.
3. In food processor, pulse 2 cups cereal until finely ground (makes about 3/4 cup).
4. In large bowl, whisk together ground cereal, flour, baking powder, baking soda and salt.
5. In small bowl, whisk together 3/4 cup cereal milk and sour cream.
6. In another large bowl, using handheld electric mixer on medium speed, beat together sugar and butter until light and fluffy. One at a time, beat in eggs, incorporating each fully before adding another. Beat in vanilla.
7. With mixer on low speed, alternately add flour mixture in 3 parts and sour cream mixture in 2 parts, starting and ending with flour mixture. Scrape bowl as needed between additions. Fold in sprinkles.
8. Spoon batter into prepared muffin cups, filling about three-quarters full.
9. Bake for 20 to 25 minutes or until tester comes out clean when inserted into center of cupcakes. Let cool completely on wire rack.
10. Frosting: In large bowl, using handheld electric mixer on medium speed, beat butter until light and fluffy. Reduce speed to low and beat in confectioners' sugar, remaining 1/4 cup cereal milk, vanilla and salt until smooth. Increase speed to high; beat for 1 to 2 minutes or until frosting is light and fluffy.
11. Transfer frosting to piping bag fitted with medium star tip. Pipe frosting evenly over cupcakes. Garnish with 3/4 cup cereal and sprinkles, dividing evenly.