

Bakerlady



Leprechaun Rainbow Cupcakes

1½ cups all-purpose flour

1 cup granulated sugar

1½ teaspoons baking powder

½ teaspoon table salt

1/2 cup applesauce + 2 cups baby spinach pureed together (use a blender or a food processor)

½ cup sour cream

1 large egg , room temperature

2 large egg yolks , room temperature

1½ teaspoons vanilla extract

1. Adjust oven rack to middle position; heat oven to 350 degrees F. Line standard muffin/cupcake tin with foil liners.

2. Whisk together flour, sugar, baking powder, and salt in a bowl. In bowl of standing mixer fitted with paddle attachment, blend 1/2 cup applesauce/spinach mixture, sour cream, egg and egg yolks, and vanilla; beat at medium speed until smooth and satiny, about 30 seconds. Scrape down sides of bowl with rubber spatula and mix flour in until smooth and no flour pockets remain.

3. Divide batter evenly among cups of prepared tin. Bake until toothpick or skewer inserted into center comes out clean, 20 to 24 minutes. Remove the cupcakes from tin and transfer to wire rack; cool cupcakes to room temperature before frosting.

Decorations for End-of-the-Rainbow topper

1 package Airheads Xtremes Rainbow Berry Sour Candy

Rolo chocolate candy - in gold wrappers

Mini Marshmallows (cut in half)

Cut the Airhead Xtremes in half and press into the frosting creating an arch.
Press halved marshmallows on one end and a Rolo candy at the edge of the
other end of the “rainbow”