

Blueberry Cupcakes

Makes 24 cupcakes (can be halved to yield 12 cupcakes)

Ingredients:

For the cupcakes:

- 1 1/2 cups all-purpose flour
- 1 1/2 cups cake flour
- 1 tbsp. baking powder
- 1/2 tsp. salt
- 1 cup (2 sticks) unsalted butter, room temperature
- 1 3/4 cups granulated sugar
- 4 large eggs, room temperature
- 2 tsp. vanilla extract
- 1 1/4 cups milk, room temperature
- 2 cups fresh blueberries, plus more for garnish

For the cream cheese frosting:

- 1 cup (2 sticks) unsalted butter, room temperature
- 12 ounces cream cheese, room temperature
- 1 pound (4 cups) confectioners' sugar, sifted
- 3/4 tsp. vanilla extract

Directions:

1. To make the cupcakes, preheat the oven to 350 degrees F. Line your muffin pan with paper liners.
2. In a large bowl, combine the all-purpose flour, cake flour, baking powder, and salt.
3. In the bowl of a stand mixer fitted with the paddle attachment, combine the butter and sugar, mixing on medium-high speed for about two minutes. Reduce the mixer speed to medium and add the eggs, one at a time, thoroughly mixing after each one and scraping down the sides of the bowl as needed. Add in the vanilla and mix until combined.
4. Reduce the mixer speed to low and alternately add the flour mixture (in three batches) and the milk, starting and ending with the flour mixture. Using a rubber spatula, gently fold in the blueberries.
5. Divide the batter evenly among your prepared liners, filling each about 3/4's full. Bake the cupcakes, rotating halfway through the baking time, until the tops are springy and a toothpick inserted into the center of a cupcake comes out clean, about 18-20 minutes. Cool the cupcakes in the pan for 5 minutes and then transfer to a wire rack to cool completely before frosting.
6. To make the cream cheese frosting, in the bowl of a stand mixer fitted with the paddle attachment on medium speed, cream the butter and cream cheese together until smooth and light, about 2 minutes. Reduce the mixer speed to low and add the confectioners' sugar, 1/2 cup at a time, until combined, scraping down the sides of the bowl as needed. Add the vanilla and mix until combined and smooth.
7. Pipe as desired onto cooled cupcakes. Garnish each cupcake with fresh blueberries.

Recipe from [Kristine's Kitchen](#), slightly adapted from [The Curvy Carrot](#), originally from [Martha Stewart's Cupcakes](#).