



Butterbeer Cupcakes



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Introduction

Butterbeer, a beloved drink from the Harry Potter series, has inspired countless recipes that bring a taste of the wizarding world into our kitchens. One delightful creation is the Butterbeer Cupcake, combining the rich flavors of butterscotch and vanilla to create a treat that will transport you straight to Hogsmeade. These moist cupcakes topped with creamy butterscotch frosting are perfect for any fan of the series or anyone with a sweet tooth. Let's dive into the recipe!

Detailed Ingredients with measures

For the Cupcakes:

- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 1/2 cup buttermilk
- 2 large eggs
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1/4 cup butterscotch sauce

For the Frosting:

- 1/2 cup unsalted butter, softened
- 1 1/2 cups powdered sugar
- 1/4 cup butterscotch sauce
- 2 tablespoons milk
- 1 teaspoon vanilla extract

- A pinch of salt

For Garnish:

- Butterscotch chips
- Extra butterscotch sauce

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 40 minutes

Yield: 12 cupcakes

To make these scrumptious Butterbeer Cupcakes, start by preheating your oven to 350°F (175°C) and lining a muffin tin with cupcake liners. In a large bowl, cream together the softened butter and granulated sugar until light and fluffy. Then, beat in the eggs one at a time and stir in the vanilla extract.

In a separate bowl, whisk together the flour, baking powder, baking soda, and salt. Gradually add the dry ingredients to the butter mixture, alternating with the buttermilk, beginning and ending with the dry ingredients. Stir in the butterscotch sauce until fully combined.

Divide the batter evenly among the cupcake liners, filling each about 2/3 full. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean. Let the cupcakes cool completely on a wire rack before frosting.

For the frosting, beat the softened butter in a medium bowl until creamy. Gradually add the powdered sugar, mixing on low speed until combined. Add the butterscotch sauce, milk, vanilla extract, and a pinch of salt. Beat on high speed until light and fluffy.

See also [Goosey Raspberry White Chocolate Cookies](#)

Frost the cooled cupcakes with the butterscotch frosting and garnish with butterscotch chips and a drizzle of butterscotch sauce. Enjoy your magical creations that will remind you of Butterbeer from the enchanting world of Harry Potter!



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 350°F (175°C). Prepare a muffin tin by lining it with cupcake liners.

Cream the Butter and Sugar

In a large bowl, combine the softened unsalted butter and granulated sugar. Cream together until the mixture is light and fluffy.

Add Eggs and Vanilla

Incorporate the eggs into the mixture one at a time, ensuring each is fully mixed in before adding the next. Stir in the vanilla extract.

Combine Dry Ingredients

In a separate bowl, whisk together the all-purpose flour, baking powder, baking soda, and salt.

Add Ingredients Alternately

Gradually add the dry ingredient mixture to the butter mixture, alternating with the buttermilk. Start and finish with the dry ingredients to ensure even mixing.

Mix in Butterscotch Sauce

Stir in the butterscotch sauce until the batter is fully combined.

Fill Cupcake Liners

Divide the batter evenly among the prepared cupcake liners, filling each about two-thirds full.

Bake the Cupcakes

Place the muffin tin in the preheated oven and bake for 18-20 minutes. Check for doneness by inserting a toothpick into the center of a cupcake; it should come out clean.

Cool the Cupcakes

Remove the cupcakes from the oven and let them cool completely on a wire rack before frosting.

Prepare the Frosting

In a medium bowl, beat the softened unsalted butter until it is creamy. Gradually add the powdered sugar, mixing on low speed until the combination is smooth.

Add Remaining Frosting Ingredients

Add the butterscotch sauce, milk, vanilla extract, and a pinch of salt to the butter mixture. Beat on high speed until the frosting is light and fluffy.

Frost the Cupcakes

Frost the completely cooled cupcakes with the butterscotch frosting.

Garnish

Top the frosted cupcakes with butterscotch chips and drizzle extra

butterscotch sauce over them.

See also [Homemade Mozzarella Sticks Recipe Guide](#)

Notes

Storage

Store the finished cupcakes in an airtight container at room temperature for up to 3 days.

Customization

Feel free to adjust the amount of butterscotch sauce to taste, or experiment with adding other flavors to the frosting.

Serving Suggestion

These cupcakes pair wonderfully with a cold glass of buttermilk or a warm cup of tea.

Nutrition Information

Each cupcake contains approximately 320 kcal. This recipe yields 12 cupcakes.



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Cook techniques

Creaming Butter and Sugar

This technique involves beating softened butter and granulated sugar together until the mixture becomes light and fluffy. It incorporates air into the mixture, which helps the cupcakes rise and gives them a light texture.

Whisking Dry Ingredients

Whisking together flour, baking powder, baking soda, and salt in a separate bowl ensures that these ingredients are evenly distributed throughout the batter. This step prevents clumps and promotes even baking.

Alternating Wet and Dry Ingredients

When mixing the dry ingredients with the wet ingredients, alternate adding them to the mixing bowl. Start and end with the dry ingredients. This method helps to maintain the batter's structure and keeps it light.

Folding in Butterscotch Sauce

Gently stir in butterscotch sauce after the dry and wet ingredients are combined. This avoids overmixing, which can cause the cupcakes to become dense.

Testing for Doneness

To check if the cupcakes are done, insert a toothpick into the center of a cupcake. If it comes out clean or with a few crumbs attached, the cupcakes are ready to come out of the oven.

Making Frosting

Beat softened butter until creamy, then gradually add powdered sugar and mix until combined. This helps create a smooth and fluffy frosting. Adding butterscotch sauce and other liquids gradually will help achieve the right consistency.

Garnishing Cupcakes

Once the cupcakes are frosted, adding butterscotch chips and a drizzle of butterscotch sauce not only enhances their visual appeal but also complements the flavors of the cupcakes.

FAQ

Can I use a different type of flour for these cupcakes?

Yes, you can substitute all-purpose flour with a gluten-free flour blend or cake flour, but be aware that the texture may vary slightly.

See also [Sloppy Joe Sliders](#)

What can I substitute for buttermilk?

If you don't have buttermilk, you can make a substitute by mixing 1/2 cup of milk with 1/2 tablespoon of vinegar or lemon juice and letting it sit for about 5-10 minutes before using.

How can I store leftover cupcakes?

Store leftover cupcakes in an airtight container at room temperature for up to 3 days. If you have frosted cupcakes, it's best to refrigerate them to keep the frosting fresh.

Can I freeze the cupcakes?

Yes, you can freeze the cupcakes. Wrap them tightly in plastic wrap and place them in a freezer-safe container for up to 3 months. Thaw them in the refrigerator before frosting or serving.

Are there any alternatives to butterscotch sauce?

Yes, you can use caramel sauce or chocolate sauce as alternatives, though this will change the flavor profile of the cupcakes.



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Conclusion

Harry Potter Butterbeer Cupcakes are a delightful treat that combines the nostalgic flavors of butterscotch and vanilla, perfect for fans of the wizarding world or anyone with a sweet tooth. Their moist texture, rich frosting, and charming garnishes make them an ideal dessert for parties, celebrations, or simply as a special indulgence at home. These cupcakes are sure to impress and bring a touch of magic to your dessert table.

Butterbeer Brownies

For a twist on the classic, try making rich and fudgy brownies infused with butterscotch flavor, topped with a layer of butterscotch frosting and drizzled with sauce.

Butterscotch Pudding Cups

Layer creamy butterscotch pudding in cups with whipped cream and crushed graham crackers to create a delightful no-bake dessert reminiscent of Butterbeer.

Butterscotch Pumpkin Pie

Combine autumn flavors by adding butterscotch to a traditional pumpkin pie for a unique dessert that captures the essence of both fall and Butterbeer.

Butterscotch Milkshake

Blend vanilla ice cream with milk and butterscotch sauce for a rich, creamy milkshake that embodies the flavors of Butterbeer in beverage form.

Butterscotch Ice Cream Sundae

Scoop vanilla ice cream, drizzle it with butterscotch sauce, and top with whipped cream and butterscotch chips for a simple and delightful sundae.



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