



Ingredients

Cupcakes

1½ cups cake flour

1 cup sugar

1 teaspoon baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

1/4 cup butter, room temperature, cut into 1/2 inch cubes

1/4 cup canola oil

2 eggs

1/2 cup buttermilk

2 teaspoons vanilla

Frosting

1½ cups (3 sticks) unsalted butter

4½ cups powdered sugar

1½ teaspoon vanilla extract

3 to 4 tablespoons milk

Gel food color in hot pink, yellow and teal

Decorations



For the cupcakes:

1. Preheat the oven to 350°F. Line a cupcake pan with 12 cupcake liners.
2. In the bowl of an electric mixer, mix together the cake flour, sugar, baking powder, baking soda, and salt on low speed with the paddle attachment for 1 minute.
3. Keeping the mixer on low speed, add the cubed butter and combine until the mixture resembles coarse sand (about 4 minutes).
4. In a separate bowl, whisk together the oil, eggs, buttermilk, and vanilla. With the mixer on low speed, gradually add the wet ingredients and mix just until combined.
5. Divide the batter between the pans and bake for about 30 minutes, or until a toothpick inserted into the center comes out clean.

For the frosting:

In a bowl, beat together the butter and sugar until light and fluffy, about 5 minutes. Mix in the vanilla and milk until combined.

Divide the frosting between three bowls and color one of each pink, yellow and teal. Scoop the frosting into a piping bag fitted with a star tip so that each color is in a different third of the piping bag.