

# Rose Petal Cupcakes



Charles Schiller

TOTAL TIME: 0:40  
PREP: 0:10  
LEVEL: EASY  
SERVES: 24

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## INGREDIENTS

- > 1 box French vanilla cake mix
- > 1½ c. light unsweetened coconut milk
- > 3 large eggs
- > ¼ c. canola oil
- > 1½ tsp. each coconut and vanilla extract
- > For Rose Petal Cupcakes: canned vanilla frosting; red liquid or gel food color; pastry bag with large star tip; light corn syrup; clean artist’s brush; small fresh pink roses, rinsed and patted dry; granulated sugar

## DIRECTIONS

- 1 Heat oven to 350°F. You'll need 24 regular-size muffin cups lined with paper or foil liners.
- 2 Beat cake mix, coconut milk, eggs, oil and extracts in large bowl with mixer on medium speed 2 minutes or until blended and smooth. Divide among muffin cups.
- 3 Bake 20 to 22 minutes until a wooden pick inserted in centers comes out clean. Cool in pan on wire rack 5 minutes before removing cupcakes to rack to cool completely.
- 4 Plan ahead: You can bake cupcakes up to 2 days ahead; store covered at room temperature. Decorate, cover and refrigerate up to 1 day ahead.
- 5 Rose Petal Cupcakes: Tint frosting pastel pink and pipe a swirl on top of cupcakes. Thin some corn syrup with water; lightly brush on rose petals. Toss in sugar. Arrange petals on top of frosting swirl as shown.

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