



# The Fancy Navajo Blue Corn Cupcakes Recipe

## INGREDIENTS

### Blue Corn Cupcakes

- 1 cup all-purpose flour
- 1 cup roasted blue corn meal
- 1/4 cup white sugar
- 5 teaspoon baking powder
- 1 pinch of salt
- 1/2 cup softened unsalted butter
- 2 eggs beaten
- 1 cup milk
- 1 tablespoon pure vanilla extract

### Vanilla Buttercream

#### Frosting

- 1/2 cup of cold unsalted butter
- 3 cups powdered sugar
- 2 -4 tablespoons of heavy cream
- 2 teaspoons pure vanilla extract
- pinch of salt

## DIRECTIONS

1. Preheat oven to 350 degrees F
  2. Line cupcake pan with cupcake liners.
  3. Sift all dry ingredients (flour, blue corn meal, baking powder, salt) together in a large bowl
  4. In a separate bowl, whip room temperature unsalted butter and sugar together until fluffy. Then add eggs, milk, and vanilla until combined.
  5. Slowly stir in wet mixture into dry ingredients and mix until smooth
  6. Scoop in batter into cupcake liners 3/4th's from the top
  7. Bake for 20-22 minutes or until tops are a light golden brown and a tooth pick can be inserted in the center and be removed clean. Let cool for 10 minutes.
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1. Whip butter and salt together on medium high until light and fluffy
  2. Slowly add in powdered sugar until the mixture starts to clump up
  3. Add in heavy cream and continue to add powdered sugar until desired frosting consistency
  4. Frost your beautiful blue corn cupcakes
  5. Optional, top with piñons or sprinkles

The full recipe can be found on [TheFancyNavajo.com](http://TheFancyNavajo.com).

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