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Strawberry Balsamic Cupcakes

Delavignes Grapeseed Oil keeps these exquisite little cakes moist yet light; topped with the *best* Strawberry Buttercream Icing *you will ever have!*

You Will Need:

- 1 Box white or golden cake mix (that calls for oil not butter)
- Eggs and water, as called for in cake mix
- **Delavignes Grapeseed Oil**

For the icing:

- 1 stick butter, softened but NOT melted
- ¼ Cup strawberry jam
- ½ teaspoon vanilla extract
- 1 teaspoon **Delavignes Strawberry Infused Balsamic Condiment**
- Red or Pink food coloring/sugar crystals for garnishing
- 2 Cups powdered sugar

Instructions: Preheat oven as instructed on cake mix box; line 24 cupcake tins with wrappers. Prepare cake mix according to instructions on box; be sure to use Delavignes Grapeseed Oil as the cooking oil. Bake as directed, and cool completely.

To prepare the icing: Cream the butter with an electric mixer until light and fluffy. Add the strawberry jam, vanilla, and Balsamic, beat until smooth. Gradually add the powdered sugar half a cup at a time, and beat until light and fluffy. Tint the icing with a few drops of food coloring, and refrigerate* for about 15 minutes. Frost the cupcakes, and garnish with red or pink sugar crystals.

*Note: Buttercream icing likes to be kept cool! You may use a decorator bag and a large star tip, be sure to store in refrigerator, so icing keeps its shape. We recommend serving the cupcakes the same day as the icing is made.

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