

**Trophy Cupcake's "Farmers Market Blueberry Cupcakes"**  
**Available in our shop every Wednesday through the summer!**  
**Wallingford Center Farmer's Market 3-7, Wednesdays through Sept. 24th**

Blueberry Cupcakes:

Makes 12 cupcakes

Preheat oven to 350 degrees, line cupcake pan with paper liners

2 Cups + 2 tablespoons sifted all purpose flour

1 teaspoon baking powder

¼ teaspoon salt

1 cup of unsalted butter (2 sticks)

1 ½ cups of Sugar

2 large eggs

¼ cup of whole milk

1/2 cup of blueberry puree (recipe follows)

½ teaspoon of pure Vanilla extract

Blueberry Puree:

Bring one pound of blueberries (fresh or frozen) to a boil in a sauce pan (preferably organic and from your local farmers market). Reduce heat to low and simmer until most of the liquid has evaporated (about ½ hour) and the mixture is thick (stir occasionally). Cool the blueberries slightly and place in a food processor. Mix until smooth. For an extra smooth puree pass mixture through a fine sieve before using. Makes about 1 ¼ cups.

For Cake: Cream butter and sugar until pale and fluffy. Add one egg at a time, beating until incorporated after each one. Sift dry ingredients into a separate bowl. Mix milk with ½ cup of blueberry puree and vanilla. Add wet and dry ingredients alternately to butter, sugar mixture starting and ending with the dry ingredients in three additions. Mix until just incorporated after each addition. Do not overbeat batter. Fill cupcake liners ¾ full of batter. Spoon 1 teaspoon of blueberry puree into the center and mix in slightly with a wooden skewer or small spoon. Bake for 18 to 22 minutes or until cake springs back to the touch. Cool for 10-15 minutes in the pan then turn out onto a wire rack and cool completely before frosting. Frost with Blueberry Swiss Meringue Buttercream. Top with a dollop of puree or a fresh blueberry.

Blueberry Swiss Meringue Buttercream

5 egg whites

1 ¼ cups sugar

2 cups room temperature unsalted butter (4 sticks or 1 pound)

¼ cup + 2 tablespoons of blueberry puree

Pinch of salt

Place sugar and egg whites in the heat-proof bowl of an electric mixer. Set bowl over a pan of gently simmering water, and whisk until sugar has dissolved and egg whites are hot to the touch, about 3 minutes. Test by rubbing the mixture between your fingers; it should feel completely smooth. Transfer bowl to mixer stand. Using the whisk attachment, beat on high speed until mixture has cooled completely and formed stiff and glossy peaks, about 10 minutes. Add the butter, one piece at a time, and beat until incorporated after each addition. The buttercream may appear curdled after all the butter has been added; it will become smooth again with continued beating. Add blueberry puree and salt and beat just until combined. Switch to the paddle attachment, and beat on the lowest speed to eliminate any air pockets, about 5 minutes. If using buttercream within several hours, cover bowl with plastic wrap, and set aside at room temperature in a cool environment. Or transfer to an airtight container, and store in the refrigerator, up to 3 days. Before using, bring buttercream to room temperature, and beat on the lowest speed with the paddle attachment until smooth, about 5 minutes.