

Gnome Cupcakes: Adorable Treats for Parties, Holidays, and Fairy Tale Fun

Not only are these gnome cupcakes adorable, but they're also



OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Cupcakes:

- 1 1/2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- 1/2 cup whole milk

For the Buttercream Frosting:

- 1 cup unsalted butter, softened
- 4 cups powdered sugar
- 3 tbsp heavy cream (or milk)
- Gel food coloring (multiple colors for hats and beards)

For Decorating:

- White candy pearls (for gnome noses)
- Small fondant flowers or sprinkles (optional)
- Piping bags and tips (star and round)

DIRECTIONS

1. ? Make the Cupcakes: Preheat your oven to 350°F (175°C). Line a muffin tin with cupcake liners.
2. In a medium bowl, whisk flour, baking powder, and salt.
3. In a large bowl, beat butter and sugar until light and fluffy.
4. Add the eggs, one at a time, beating well. Stir in vanilla extract.
5. Alternate adding the dry ingredients and milk, mixing until smooth.
6. Divide batter evenly into liners and bake for 18-20 minutes, or until a toothpick comes out clean.
7. Let cool completely before decorating.
8. ? Make the Buttercream Frosting: In a mixing bowl, beat butter until creamy.
9. Gradually add powdered sugar, then vanilla and heavy cream.
10. Beat until light, fluffy, and pipeable.
11. Divide into bowls and tint each with desired food coloring for hats and beards.
12. ? Decorate the Gnome Cupcakes: Use a star tip to pipe buttercream beards along the bottom half of each cupcake.
13. Use a round tip to pipe swirled gnome hats in bright colors on top.
14. Place a candy pearl where the beard and hat meet to form the nose.
15. Add fondant flowers or sprinkles for personality!

SWAPS & NOTES

Flavor variations : Add almond extract to the batter or use lemon zest for a citrusy twist.

Dye-free option : Leave the frosting white for minimalist gnomes or use natural coloring like beet or turmeric powder.

Vegan-friendly : Use dairy-free butter, plant-based milk, and egg substitutes.

Step-by-Step Directions Make the Cupcakes Preheat your oven to 350°F (175°C) .

TIPS FOR SUCCESS

Chill frosting for 10 minutes before piping for better shape retention.

Use gel food coloring -it's vibrant and won't water down your frosting.

Practice your beard piping on parchment paper first for consistent shape.

If decorating with kids, give each person their own color and let them create a gnome "family."

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/gnome-cupcakes-adorable-treats-for-parties-holidays-and-fairy-tale-fun/>