

## White Chocolate Blueberry Cupcakes - Sweet, Soft, and Berry Beautiful

White Chocolate Blueberry Cupcakes - A Bright, Buttery Bake with Berry Charm



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

For the Cupcakes:

- 1½ cups all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- ½ cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ½ cup whole milk
- 1 cup fresh or frozen blueberries (tossed in 1 tbsp flour)
- 4 oz white chocolate, chopped and melted

For the Frosting:

- 8 oz white chocolate, chopped
- 3 cups powdered sugar
- 2-3 tablespoons heavy cream

### DIRECTIONS

1. Step 1: Prepare and Preheat: Preheat oven to 350°F (175°C). Line a 12-cup muffin pan with liners.
2. Step 2: Mix the Batter: Whisk together flour, baking powder, and salt in a bowl.
3. In a large bowl, cream butter and sugar until light and fluffy.
4. Beat in eggs one at a time, then add vanilla.
5. Add the dry ingredients in thirds, alternating with milk.
6. Fold in the melted white chocolate until just mixed.
7. Toss blueberries in flour and fold gently into the batter.
8. Step 3: Bake: Divide batter evenly among liners.
9. Bake for 18-20 minutes, until a toothpick inserted in the center comes out clean.
10. Let cool completely before frosting.
11. Step 4: Make the Frosting: Melt white chocolate and let cool slightly.
12. Beat butter until creamy. Add powdered sugar, cream, and vanilla; beat until fluffy.
13. Mix in cooled white chocolate and beat until smooth.
14. Step 5: Decorate: Pipe or spread frosting onto cooled cupcakes.
15. Garnish with fresh blueberries or white chocolate curls if desired.

### TIPS FOR SUCCESS

Don't overmix the batter-stir gently when adding blueberries.

Let melted white chocolate cool slightly before adding to frosting.

Chill cupcakes for 10 minutes after frosting to help set in warm weather.

Use a star piping tip for a beautiful swirl finish.

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

Original recipe: <https://chefmaniac.com/white-chocolate-blueberry-cupcakes-sweet-soft-and-berry-beautiful/>