

Easy Almond Raspberry Cupcakes: A Delightful Burst of Sweetness and Nutty Flavor

To bake these lovely Almond Raspberry Cupcakes, gather the following:



TIME
2-3 min

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INGREDIENTS

To bake these lovely Almond Raspberry Cupcakes, gather the following:

DIRECTIONS

1. Steps for the : Recipe
2. Follow these simple steps to create your delicious Almond Raspberry Cupcakes:
3. Preheat : Oven and Prep Muffin Tin:
4. Preheat your oven to 350°F (175°C). Line a 12-cup muffin tin with paper liners.
5. Combine : Dry Ingredients:
6. In a medium bowl, whisk together the all-purpose flour, almond flour, baking powder, and salt. Set aside.
7. Cream : Butter and Sugar:
8. In a large bowl, using an electric mixer, beat the softened butter and granulated sugar together on medium speed until light and fluffy, about 2-3 minutes.
9. Add : Eggs and Extracts:
10. Add the eggs one at a time, beating well after each addition until fully incorporated. Beat in the vanilla extract and almond extract.
11. Alternate : Dry and Wet Ingredients:
12. With the mixer on low speed, gradually add about half of the dry ingredients to the butter mixture, mixing until just combined. Then, pour in the milk and mix until just incorporated. Finally, add the remaining dry ingredients, mixing on low speed until the batter is smooth and just combined. Be careful not to overmix.
13. Fold in : Raspberries:
14. Gently fold in the fresh raspberries using a spatula. Be delicate to avoid crushing them too much.

15. Fill : Muffin Liners:
16. Divide the batter evenly among the 12 prepared muffin liners, filling each about two-thirds full.
17. Bake for 18-22 minutes, or until a wooden skewer or toothpick inserted into the center of a cupcake comes out clean.
18. Remove the cupcakes from the oven and let them cool in the muffin tin for 5 minutes before transferring them to a wire rack to cool completely. Cupcakes must be completely cool before frosting.
19. For the : Almond Buttercream Frosting:
20. Beat : Butter:
21. In a medium bowl, beat the softened butter with an electric mixer until creamy and smooth.
22. Add : Powdered Sugar:
23. Gradually add the sifted powdered sugar, 1/2 cup at a time, beating well after each addition until fully incorporated.
24. Add : Extracts and Milk:
25. Beat in the almond extract and a pinch of salt. Add the milk or cream one tablespoon at a time until the frosting reaches your desired consistency - smooth and spreadable.

SWAPS & NOTES

Flour: The combination of all-purpose and almond flour gives a fantastic texture and flavor.

If you don't have almond flour, you can use all all-purpose flour (2 cups total), but the almond flavor will be less pronounced.

In that case, increase almond extract to 1 1/2 teaspoons.

Butter: Ensure your butter is truly softened for a smooth batter.

TIPS FOR SUCCESS

Don't Overmix: Overmixing the batter develops the gluten in the flour, leading to tough cupcakes.

Mix until just combined after adding the dry ingredients.

Room Temperature Ingredients: This is crucial for a smooth, emulsified batter.

Cold ingredients won't combine as easily, leading to a lumpy batter and potentially a denser cupcake.

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

Original recipe: <https://chefmaniac.com/easy-almond-raspberry-cupcakes-a-delightful-burst-of-sweetness-and-nutty-flavor/>