

## Adorable Gnome Cupcakes: The Ultimate Whimsical Party Treat

They look professionally made, but the piping techniques are actually very beginner-friendly.



**OVEN**  
**350°F**

**TIME**  
**3 min**

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### INGREDIENTS

For the Cupcakes:

- 1 1/2 cups all-purpose flour: The sturdy base for our gnomes.
- 1 1/2 teaspoons baking powder: To give our cupcakes the perfect lift.
- 1/4 teaspoon salt: To balance the sweetness.
- 1/2 cup unsalted butter, softened: Provides that rich, bakery-style crumb.
- 3/4 cup granulated sugar: For the perfect level of sweetness.
- 2 large eggs: Room temperature is best for even mixing.
- 2 teaspoons vanilla extract: Don't skimp on the quality here!
- 1/2 cup whole milk: Adds moisture and richness.

For the Buttercream Frosting:

- 1 cup unsalted butter, softened: The foundation of a fluffy frosting.
- 4 cups powdered sugar: Sifted to ensure no lumps in your gnomes' beards.
- 2 teaspoons vanilla extract: For flavor.
- 3 tablespoons heavy cream (or milk): To reach the perfect piping consistency.

Food coloring: Gel colors work best for vibrant hats and snowy white beards.

For Decoration:

- Round white candy pearls: These make the perfect

"button" noses.

Small fondant flowers or sprinkles: For a touch of garden charm.

Piping tips: You will need a star tip (for the beard) and a round tip (for the hat).

## DIRECTIONS

1. **Bake the Cupcake Base:** Preheat your oven to 350°F (175°C) and line your muffin tin. In a medium bowl, whisk together your flour, baking powder, and salt. In a separate large bowl, cream the butter and sugar until it's light and fluffy-this usually takes about 3 minutes of beating. Add the eggs one at a time, followed by the vanilla. Gradually alternate adding the dry ingredients and the milk. Fill your liners and bake for 18-20 minutes.
2. **Cool Completely:** This is the most important step! If the cupcakes are even slightly warm, your gnome's beard will melt right off his face. Let them cool on a wire rack until they reach room temperature.
3. **Whip Up the Frosting:** Beat the softened butter until creamy. Slowly add the powdered sugar one cup at a time. Pour in the vanilla and heavy cream, then whip on high until the frosting is stiff enough to hold a peak.
4. **Color Your World:** Divide the frosting into bowls. Keep one bowl white for the beards. Use the other bowls to create vibrant colors for the hats-think deep blues, bright reds, or forest greens.
5. **Decorate the Gnomes: The Beard:** Fit a piping bag with a star tip and pipe "stars" or downward strokes on the bottom half of the cupcake.
6. **The : Hat:** Fit another bag with a round tip. Starting just above the beard, pipe a spiral that gets smaller as it goes up, creating a tall, pointed cone.
7. **The : Nose:** Gently press a white candy pearl right at the junction where the hat meets the beard.
8. **Final : Flourish:** Add a tiny sprinkle or flower to the

hat for extra personality.

## SWAPS & NOTES

**The Flour:** You can use a 1:1 gluten-free baking flour if you have dietary restrictions.

**The Butter:** If you only have salted butter, omit the extra 1/4 teaspoon of salt from the dry ingredients.

**Shortcut Alert:** If you are short on time, you can always use a box mix.

I often use these cake mix cookies as a reminder that shortcuts are totally okay in a busy kitchen!

## TIPS FOR SUCCESS

**Gel over Liquid:** Always use gel food coloring.

Liquid coloring can thin out the frosting, making the hats slump.

**The "Chill" Factor:** If your hands are warm and the frosting is getting soft, pop the piping bag in the fridge for 5-10 minutes.

**Consistency is Key:** If the frosting is too soft, add more sugar.

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

Original recipe: <https://chefmaniac.com/adorable-gnome-cupcakes-the-ultimate-whimsical-party-treat/>