

Nostalgic Grape Soda Cupcakes: An Easy 35-Minute Dessert Hack

. As a professional food writer for



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Cupcake Batter:

For the Buttercream Frosting:

DIRECTIONS

1. method works with orange soda or strawberry soda too! Just match the drink mix packet to the soda flavor.
2. The : Butter:
3. I prefer salted butter to cut through the sugar, but if you use unsalted, add a tiny pinch of fine sea salt to the frosting.
4. You can swap vegetable oil for melted coconut oil if you prefer a slight tropical undertone.
5. Egg : Whites vs. Whole Eggs:
6. Using only whites keeps the cake color pure purple. Using whole eggs will result in a muddier, brownish-purple color due to the yellow yolks.
7. List of : Steps for the Recipes
8. Preheat & : Prep
9. Start by preheating your oven to
10. 350°F (175°C)
11. . Line a standard 12-cup muffin tin with paper liners. If you're making a double batch, prepare two tins.
12. Mix the : Wet Ingredients
13. In a medium mixing bowl, beat the egg whites, vegetable oil, and grape soda. Don't worry if it fizzes-that's the carbonation that will make your cupcakes fluffy! Mix until well combined.
14. Incorporate : Dry Ingredients
15. Lower your mixer speed to low. Gradually add the white cake mix and the unsweetened grape drink mix. Mix just until the batter is smooth. At this point, add your purple gel food coloring. Start with a few drops and add more until you reach your desired shade of violet.

16. Bake to : Perfection
17. Fill each cupcake liner about
18. . Do not overfill, or they will spill over the edges. Bake for approximately
19. 15 minutes
20. . I recommend checking them at the 12-minute mark with a toothpick. If it comes out with just a few moist crumbs, they are done. Move them to a wire rack to cool completely.
21. Whip the : Frosting
22. While the cakes cool, beat the softened butter with the vanilla and almond extracts until the mixture is light and aerated (about 3 minutes).
23. Finish the : Buttercream
24. Slowly add the powdered sugar one cup at a time, alternating with a tablespoon of heavy cream. Once all the sugar is in, crank up the speed and whip for another 2 minutes. Fold in the gel coloring last.
25. Pipe the vibrant purple frosting onto the cooled cupcakes. If you're feeling fancy, use a large star tip. Finish with a sprinkle of purple sanding sugar for that extra sparkle.

SWAPS & NOTES

The Soda: If you aren't a fan of grape, this method works with orange soda or strawberry soda too!

Just match the drink mix packet to the soda flavor.

The Butter: I prefer salted butter to cut through the sugar, but if you use unsalted, add a tiny pinch of fine sea salt to the frosting.

The Oil: You can swap vegetable oil for melted coconut oil if you prefer a slight tropical undertone.

TIPS FOR SUCCESS

Color Control: Always use gel food coloring rather than liquid.

Liquid coloring can thin out your batter or frosting, whereas gel provides intense pigment without changing the consistency.

Temperature Matters: Ensure your butter is truly softened, not melted.

If it's too warm, your frosting will slump.

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

Original recipe: <https://chefmaniac.com/nostalgic-grape-soda-cupcakes-an-easy-35-minute-dessert-hack/>