

Froot Loop Cereal Milk Cupcakes *Adapted from sweetestmenu.com*

INGREDIENTS:

Cupcakes:

- 1 cup milk
- 1 cup Fruit Loops
- 2 sticks unsalted butter, room temperature
- 1 cup sugar
- 2 teaspoons vanilla extract
- 3 large eggs
- 2 and 1/2 cups plain flour
- 3 teaspoons baking powder

Frosting:

- 1/2 cup milk
- 1 cup Fruit Loops
- 1 stick unsalted butter, room temperature
- 2 teaspoons vanilla extract
- 3 and 1/2 cups icing or powdered sugar

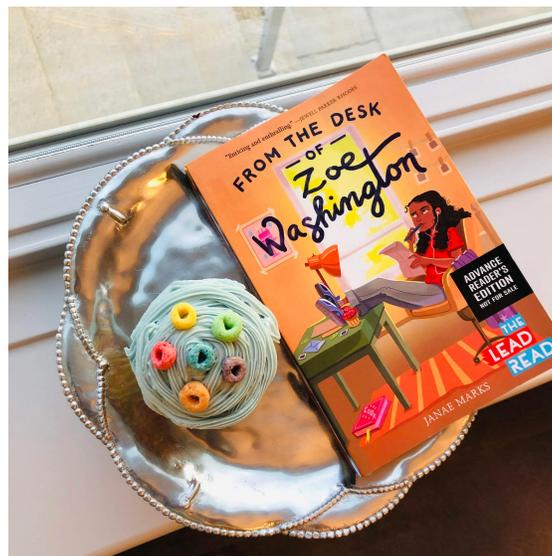
Optional:

- Gel food coloring to color the cake batter and/or icing

INSTRUCTIONS:

1. In a small bowl, add the milk and the Fruit Loops, give it a stir and set aside. (The longer the cereal soaks, the stronger the flavor will be in the cake.) Preheat the oven to 320 degrees.
2. In a large mixing bowl, add the butter, sugar and vanilla and beat with an electric mixer until smooth and creamy. Add in the eggs, one at a time, and beat after each addition. Sift in the flour and baking powder.

3. Gently strain the milk from the Fruit Loops and discard the soggy Fruit Loops. Then add milk to the cake batter and gently stir to combine. The batter will be thick – this is ok.
4. Optional Step: if you'd like to color your batter, add a few drops of food coloring and mix well. You can even divide the batter into separate bowls and use two or three colors.
5. Pour batter into prepared cupcake liners and bake in the oven for approximately 15-20 minutes or until a toothpick inserted in the center comes out dry. Carefully remove the cupcakes from the pan and set on a wire rack to cool completely.
6. To make the icing, place the milk and 1/2 cup of Fruit Loops in a small bowl and set aside for around 20-30 minutes. In the meantime, beat the butter with an electric mixer until creamy. Add the vanilla and beat again.
7. Gently strain the milk from the Fruit Loops and discard the soggy Fruit Loops. Add one cup of icing sugar, along with one tablespoon of cereal milk, then beat with the electric mixer. Add remaining icing sugar and another tablespoon of milk. You can add more or less milk depending on how thick you would like your icing.
8. Optional Step: if you'd like, you can add a few drops of food gel to the icing and mix well.
9. Once the cupcakes are cool, spread frosting over the top and then decorate with the remaining Fruit Loops.



Froot Loop Cereal Milk cupcakes with [From the Desk of Zoe Washington](#) by Janae Marks