

Frosted Cornflake Cupcakes

Source: Shade Montague (www.madebyshade.com)

Servings: 24 **Prep Time:** 1 h 25 m **Cook Time:** 12 m **Chill Time:** 1 h 15 m

EQUIPMENT:

- Fine-mesh sieve
- Medium sauté pan
- Wide heat-safe container
- Two 12-cup muffin pans
- Cupcake liners
- Hand-mixer / Stand-mixer
- Blender / Food processor
- Large piping bag
- Large round piping tip

INGREDIENTS:

Cereal Milk Frosting:

- 1 ½ cup whole milk
- 1 ½ cup frosted cornflake cereal
- 1 ½ cup sugar
- ½ cup flour
- 1 ½ cup butter, room temp
- 1/8 tsp salt

Cornflake Cupcakes:

- 1 ¼ cup cake flour
- ½ cup cornmeal
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1 cup sugar
- ½ cup butter, room temp
- 2 eggs
- 1 tsp vanilla
- 8 oz creamed corn
- ½ cup buttermilk

INSTRUCTIONS:

Cereal Milk Frosting (15 minutes + 1 hour 15 minutes chilling)

In a medium bowl, combine the milk and frosted cornflake cereal. Cover and let sit in the fridge for 45 minutes to infuse.

Pour through a fine-mesh sieve to remove the cereal and set the infused milk aside.

In a medium sauté pan, whisk to combine the sugar and flour.

Heat over medium heat until flour is just toasted, about 5 minutes.

Gradually add the infused milk, whisking until fully combined.

Bring the mixture to a simmer, whisking continuously until thickened.

Transfer to a wide heat-safe container (a casserole dish works well) and cover with plastic wrap directly touching the surface of the mixture.

Chill in the freezer for 30 minutes, then transfer to the fridge until needed. While the frosting base is chilling, prepare the cupcakes.

Cornflake Cupcakes (25 minutes + 12 minutes baking)

Preheat oven to 350° F and line two 12-cup muffin pans with liners.

Frosted Glaze:

- 1 ⅓ cup powdered sugar, sifted
- 1 tsp meringue powder
- 2 tbsp milk
- ¼ cup frosted cornflake cereal, crushed

In a medium bowl, whisk together the cake flour, cornmeal, baking powder, baking soda, and salt. Set aside.

In a large bowl, with a hand-mixer or stand-mixer, cream together the sugar and butter until fluffy, about 2 minutes.

Add the eggs and vanilla, mixing to combine. Set aside.

In a blender or food processor, puree the creamed corn and buttermilk together until smooth.

To the butter mixture, add half of the flour mixture, mixing until just combined.

Add the creamed corn puree, mixing until just combined.

Add the remaining flour mixture, mixing until fully combined.

Fill each cavity of the muffin pan about ¾ full (approximately ¼ cup batter).

Bake for 12 minutes, or until a toothpick inserted into the center comes out clean.

Let cool in the pan for 5 minutes before transferring to a wire rack to cool completely.

Cereal Milk Frosting Cont'd (15 minutes)

In a large bowl, with a hand-mixer or stand-mixer, beat the butter on medium speed until creamy.

Gradually add the cooled flour mixture until well combined.

Add the salt, mixing until fully combined.

Transfer to a large piping bag with a large round tip.

Pipe swirls of frosting onto the cooled cupcakes and set aside.

Frosted Glaze (30 minutes)

In a small bowl, whisk together the powdered sugar, meringue powder, and milk until smooth.

Transfer the glaze to a short glass.

Place the wire racks with the cupcakes over a couple baking sheets.

Dip the frosting of each cupcake upside down into the glaze, letting any excess drip off before sitting upright on the wire racks.

Sprinkle some crushed frosted cornflakes on top of the glaze before it sets.

Serve immediately. The cornflakes will lose their crunch and become chewy over time, so these are best eaten within a few hours. Leftovers may be stored, covered, at room temperature for up to a few days.

Enjoy!