



Olive on Tap Bubbly Champagne Cupcakes

INGREDIENTS: For the Cupcakes: 1 box white cake mix * 3 large egg whites * 1/3 cup **Olive on Tap Champagne Olive Oil** * 1 1/4 cups champagne * 1 teaspoon almond extract. **For the Frosting:** 1/2 cup 1 stick butter, softened * 4 cups powdered sugar * 6 tablespoons champagne. **For the Decorations:** white sixlets * white gumballs * white pearl sugar sprinkles * Shimmer of disco dust

Preheat oven to 350 °F and line muffin tin with cupcake liners. In an electric mixer, combine cake mix and champagne. Add oil, eggs, and almond extract. Beat on low for 30 seconds and then medium for 1-2 minutes or until thoroughly combined. Fill each cupcake liner 2/3 full with batter. Bake for 18-20 minutes or until lightly golden on top (and toothpick inserted in center comes out clean). For buttercream frosting, cream softened butter until light and fluffy. Add powdered sugar, 1 cup at a time, incorporating after each addition. add champagne and beat for 2 minutes on medium, until light and fluffy. If you want a stiffer frosting, add more powdered sugar. If you want a looser frosting, add more champagne. Frost cooled cupcakes with buttercream and decorate with piped frosting bubbles and candy bubbles. Top with a shimmer of disco dust!

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