

Pink Marble Cupcakes

Soft cupcakes with a delicious mascarpone cream frosting & an eye-catching surprise inside

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INGREDIENTS

(makes 12 cupcakes)

- 85g butter at room temperature
- 170g sugar
- 2 medium eggs
- 210g flour
- 1 ½ tsp baking powder
- 90ml kefir or buttermilk
- 1 tsp vanilla extract
- pink food color

- 150g mascarpone
- 200g whipped cream
- 3-5tbsp icing sugar
- sprinkles for decoration(optional)



DIRECTIONS

1. Beat butter and sugar with a hand mixer or standing mixer until pale and creamy consistency, for 3-5 minutes.
2. Add eggs one at a time and mix well after each addition for about a minute.
3. Sift flour and baking powder in a separate bowl. Combine kefir and vanilla extract.
4. Turn the mixer to medium. Mix one third of the flour mixture into the egg and butter mixture and mix well. Add one third of the kefir and mix well. Continue until you have combined all ingredients.
5. Divide the batter into three even parts. Color one with a little pink food color and one with some more to get a darker shade.
6. Line a 12-hole muffin tray with cupcake cases. Spoon batter with a teaspoon into the cupcake cases starting with one teaspoon of the batter that you didn't color, then adding one teaspoon of each of the colored batter. Continue until you have used all of the batter. (See video)
7. Bake the cupcakes in 180°C bottom top heat at the middle shelf of the oven for about 25 minutes. Test if cupcakes are ready with a wooden skewer. If the skewer comes out clean the cupcakes are ready.
8. Remove from oven and allow to cool completely.
9. To make the frosting soften mascarpone in a medium bowl with a spatula.

10. Whip the whipping cream in a separate bowl until stiff.
11. Add the whipped cream and the powder sugar (sifted) to the bowl with mascarpone and mix well until all combined and you have a creamy and smooth frosting.
12. Transfer the frosting into a piping bag and pipe on top of the cupcakes. Decorate with sprinkles.