

# CHAMPAGNE CUPCAKES

★★★★★ *\_5 from 3 reviews*

*These Champagne Cupcakes are super moist and full of satisfying champagne flavor! They'd be perfect For New Year's Eve or any other special occasion.*

**Author:** Lindsay

**Prep Time:** 25 minutes

**Cook Time:** 18 minutes

**Total Time:** 43 minutes

**Yield:** 12-14 Cupcakes

**Category:** Dessert

**Method:** Oven

**Cuisine:** American



## INGREDIENTS

### CHAMPAGNE CUPCAKES

1 2/3 cups all purpose flour

1 cup sugar

1/4 tsp baking soda

1 tsp baking powder

3/4 cup salted butter, room temperature

3 egg whites

1 tsp vanilla extract

1/2 cup sour cream

1/2 cup + 2 tbsp champagne

### CHAMPAGNE FROSTING

1/2 cup butter

1/2 cup shortening

4 cups powdered sugar

4–5 tbsp champagne

# Nutrition Facts

Serving Size 1 Cupcake

Serves 14

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## Amount Per Serving

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<b>Calories</b>	463
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## % Daily Value\*

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<b>Total Fat</b> 25.1g	<b>39%</b>
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<b>Cholesterol</b> 46.5mg	<b>15%</b>
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<b>Sodium</b> 121mg	<b>5%</b>
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<b>Total Carbohydrate</b> 55.5g	<b>18%</b>
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Sugars 42.4g
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<b>Protein</b> 3.1g	<b>6%</b>
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Vitamin A	10%	Vitamin C	0%
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*Keywords: new years dessert, new years recipe, holiday cupcakes, best cupcake recipe, best vanilla cupcake recipe, easy cupcake recipe, easy vanilla cupcake recipe, homemade cupcakes, homemade cupcake recipe*

## DID YOU MAKE THIS RECIPE?

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*Find it online:* <https://www.lifeloveandsugar.com/champagne-cupcakes/>

## INSTRUCTIONS

1. Preheat oven to 350 degrees and prepare a cupcake pan with liners.
2. Whisk together flour, sugar, baking soda and baking powder in a large mixing bowl.
3. Add butter, egg whites, vanilla, sour cream and champagne and mix on medium speed just until smooth. Do not over mix.
4. Fill cupcake liners a little more than half way.
5. Bake 18-20 minutes.
6. Allow to cool for 1-2 minutes, then remove to cooling rack to finish cooling.
7. To make the frosting, combine the butter and shortening and mix until smooth.
8. Add 2 cups of powdered sugar and mix until smooth.
9. Add champagne and mix until smooth.
10. Add remaining powdered sugar and mix until smooth.
11. Add a little more champagne, if needed, until desired consistency is reached.
12. Top cupcakes with frosting.

## NOTES

You may notice little bits of butter in the batter, but that's ok. They will melt into the cupcake as they bake.