

Monogrammed Cupcake Tier

- 1 1/2 recipes White Cupcakes (recipe follows)
- 2 recipes Swiss Meringue Buttercream (recipe follows)
- 1 one-ounce container gel-paste food color (we chose teal)
- Rolled Monogrammed Fondant Hearts (recipe follows)

1. Place cupcakes on baking sheets, spacing them 2 to 3 inches apart. Tint buttercream with food color. Fit the pastry bag with #867 star tip, and fill halfway with tinted buttercream.

2. Pipe a swirl of icing onto cupcakes, refilling pastry bag when necessary. If making ahead, refrigerate, uncovered, until ready to use, up to 6 hours.

3. Arrange cupcakes on cake stand. Insert the stamped fondant heart into the cupcakes. If they have been refrigerated, you may need to wait about 30 minutes to let the icing soften slightly before inserting fondant hearts.

Sources:

Initialed stamps for fondant hearts

Stampworx 2000
36 East 29th Street
New York, NY 10016
212-679-5370
212-686-6396 (fax)
www.stampworx2000.biz

Rolled fondant

Pfiel and Holing
58-15 Northern Blvd.
Woodside, NY 11377
718-545-4600
1-800-247-7955
www.cakedeco.com

Stamped fondant hearts

Wendy Kromer Specialty Confections
137 East Water Street
Sandusky, OH 44870
419-609-0450
www.wendykromer.com

Monogrammed Cupcake Tier

2-inch heart cutter (#607890)

Sweet Celebrations

P.O. Box 39426

Edina, MN 55439

800-328-6722

952-943-1508

www.sweetc.com

**Note: To order back issues of Martha Stewart Weddings,
please call 1-800-274-6800**

White Cupcakes

Makes 3 dozen

4 1/2 cups sifted cake flour (not self-rising)
2 tablespoons baking powder
3/4 teaspoon salt
1 1/2 cups milk
1 tablespoon pure vanilla extract
1 cup plus 2 tablespoons (2 1/4 sticks) unsalted butter, softened
2 1/4 cups sugar
7 large egg whites

1. Preheat oven to 350° . Line cupcake or muffin tins with papers; set aside. Into a medium bowl, sift together cake flour, baking powder, and salt. Combine milk and vanilla in a glass measuring cup.
2. Place butter in the bowl of an electric mixer fitted with the paddle attachment, and beat until pale and creamy. With mixer on medium speed, gradually add sugar in a steady stream; continue beating until light and fluffy, about 3 minutes. Reduce speed to low.
3. Add flour mixture to butter mixture in three batches, alternating with the milk mixture and starting and ending with the flour. Do not overbeat.
4. In a clean bowl of electric mixer fitted with the whisk attachment, beat egg whites on medium-high speed until stiff peaks form. Fold one-third of the whites into flour mixture to lighten. Fold in remaining egg whites in two batches, being careful not to deflate the whites.
5. Pour batter into prepared tins, filling cups to about 1/2 inch from the tops. Bake until a cake tester inserted near the centers comes out clean and the tops spring back when pressed lightly in the center, 18 to 20 minutes. Remove from oven; let cool completely before icing or storing.

Swiss Meringue Buttercream for White Cupcakes

Makes about 9 cups, enough for about 28 cupcakes

2 1/2 cups sugar

10 large egg whites

4 cups (8 sticks or 2 pounds) unsalted butter, cut into pieces

2 teaspoons pure vanilla extract

1. Place sugar and egg whites in the heat-proof bowl of an electric mixer. Set bowl over a pan of gently simmering water, and whisk until sugar has dissolved and egg whites are hot to the touch, about 3 minutes. Test by rubbing the mixture between your fingers; it should feel completely smooth.
2. Transfer bowl to mixer stand. Using the whisk attachment, beat on high speed until mixture has cooled completely and formed stiff and glossy peaks, about 10 minutes.
3. Add the butter, one piece at a time, and beat until incorporated after each addition. Don't worry if the buttercream appears curdled after all the butter has been added; it will become smooth again with continued beating. Add vanilla, and beat just until combined.
4. Switch to the paddle attachment, and beat on the lowest speed to eliminate any air pockets, about 5 minutes. If using buttercream within several hours, cover bowl with plastic wrap, and set aside at room temperature in a cool environment. Or transfer to an airtight container, and store in the refrigerator, up to 3 days. Before using, bring buttercream to room temperature, and beat on the lowest speed with the paddle attachment until smooth, about 5 minutes.

Monogrammed Fondant Hearts

Makes 55

Cornstarch, for work surface and monogram stamps
1 pound rolled fondant

1. Lightly dust a clean work surface with cornstarch. Using a small rolling pin, roll out half the fondant about 1/8 inch thick.
2. Blot one of the monogram stamps in cornstarch, and quickly but gently press stamp into the fondant. Repeat, blotting stamp each time in cornstarch and leaving about 3 inches between each imprint, until entire surface has been stamped.
3. Cut out hearts by centering and placing the heart cutter over each imprint. Remove all excess fondant from around the cut-out shapes; roll out again, and stamp and cut out more hearts, if needed, or reserve for another use.
4. Repeat with remaining fondant half, using the other monogram stamp. You will need to make an equal number of hearts with the two stamps.
5. Using an offset spatula, carefully transfer fondant hearts to parchment-lined baking sheets; let stand at room temperature until completely dry and firm, about 1 day. Cover dry hearts with plastic wrap until ready to use.