



## **CANDIED FLOWER CUPCAKES FROM EPICURIUS**

### *Ingredients*

- Vanilla cupcakes
  - Use your favorite box brand or follow this easy Epicurious recipe:  
<http://www.epicurious.com/recipes/food/views/White-Cupcakes-232944>
- Vanilla frosting
  - Use your favorite brand or follow this easy Epicurious recipes:  
<http://www.epicurious.com/recipes/food/views/Vanilla-Frosting-Vanilla-Sauce-353929>
- Edible flowers, such as pansies, roses, and lavender
- Super fine sugar
- Pasteurized egg whites at room temperature
- Water

### *Directions*

- Bake cupcakes using box directions or recipe above.
- Set frosting aside to warm to room temperature.
- Mix egg white with small amount of water.
- Use tweezers or your fingers to hold the flowers steady while applying egg white with a small brush.
  - Alternatively, if you don't have a brush to apply the egg white, you can gently dip the flowers directly into a bowl of egg whites.
- Sprinkle flowers with superfine sugar.
- Tap tweezers to remove excess sugar.
- Remove to a rack to dry completely; loosely cover them with plastic wrap or a light kitchen towel to prevent any dust or other contaminants from sticking to the petals; let dry at least 5 hours though overnight is best.
- Frost cupcakes.
- Once the flowers are dry, use the edible embellishments to adorn cupcakes
- NOTE: Sugared flowers can be made in advance and stored up to one month.