

# Vanilla Chai Latte Mini Cupcakes

A Recipe from The Novice Chef Blog  
modified by Realcoake.com

Servings: 3 dozen

Cook Time 45 minutes

## Ingredients:

- 3 sticks unsalted butter (room temperature)
- 1 cup granulated sugar
- 4 teaspoons vanilla extract
- 2 eggs
- 3/4 teaspoon ground cardamom
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground nutmeg
- 1 1/4 cups flour
- 1/2 cup buttermilk
- 1/2 teaspoon baking soda
- 1/2 teaspoon apple cider vinegar
- 2 cups powdered sugar

## Directions:

- 1 Preheat oven to 325 degrees. Prepare pan with oil/butter and flour or mini cupcake liners.
- 2 Cream together 1 stick of butter and granulated sugar.
- 3 Add 2 teaspoons of vanilla and beat in one egg at a time.
- 4 Stir in the cardamom, cinnamon, ginger, cloves and nutmeg.
- 5 Fold in the flour and buttermilk, alternately, just until combined. Don't overmix.
- 6 Mix together the baking soda and vinegar and add to the batter.
- 7 Scoop into prepared mini cupcake pan(using small scoop). Fill cups about 3/4 full.
- 8 Bake for 16 to 21 minutes or until a toothpick comes out clean.
- 9 For the frosting, beat 2 sticks room temperature butter until creamy.
- 10 Add remaining 2 teaspoons of vanilla and half of the powdered sugar. Beat until smooth.
- 11 Add remaining powdered sugar and beat until smooth.
- 12 Spread or pipe frosting onto cooled cupcakes.
- 13 Enjoy!



Original Chai Latte Cupcake Recipe from The Novice Chef  
<http://www.thenovicechefblog.com/2010/09/vanilla-chai-cupcakes/>

A complimentary recipe for personal use only, from:  
realcoake.com  
<http://www.realcoake.com/2013/05/cupcake-recipe.html>