

COOKING UP THE MAGIC

PINEAPPLE CUPCAKES INSPIRED BY DOLE WHIP®

Contempo Café | Disney's Contemporary Resort

INGREDIENTS MAKES 12
CUPCAKES

PINEAPPLE MOUSSE

1/2 CUP heavy whipping cream**1/3 CUP** whole milk**3 TABLESPOONS** pineapple-flavored powdered gelatin

PINEAPPLE BUTTERCREAM

1 TABLESPOON pineapple juice**3 TABLESPOONS** pineapple-flavored powdered gelatin**1/2 CUP** vegetable shortening**1/2 CUP** unsalted butter, softened**4 CUPS** powdered sugar**2 TABLESPOONS** whole milk

CUPCAKES

12 VANILLA CUPCAKES, from a favorite recipe or box mix**YELLOW** food coloring**ORANGE** food coloring**12** Maraschino cherries

DIRECTIONS

FOR PINEAPPLE MOUSSE

1. Whip heavy cream in the bowl of an electric mixer fitted with a whisk attachment until soft peaks form. Set aside.
2. Heat milk in a small saucepan over medium heat until very hot, but not boiling. Whisk in gelatin and stir until dissolved. Remove from heat and cool for 10 minutes.
3. Fold gelatin mixture into whipped cream until fully incorporated.
4. Refrigerate for at least 4 hours, up to 2 days.

FOR PINEAPPLE BUTTERCREAM

1. Combine pineapple juice and gelatin in small bowl, stirring until gelatin is dissolved. Set aside.
2. Cream shortening and softened butter in the bowl of an electric mixer fitted with a paddle attachment until fluffy.
3. Add gelatin mixture and beat on medium speed until fully incorporated.
4. Add powdered sugar, one cup at a time, and beat on low speed until fully mixed. Increase to medium speed and beat, scraping side of bowl as needed, until frosting is stiff.
5. Add milk, one teaspoon at a time, until buttercream is light and fluffy.
6. Divide buttercream in half and store in two airtight containers until ready to use.

FOR CUPCAKES

1. Using a 1-inch cookie cutter or apple corer, cut hole about 2/3 of the way down the center of each cupcake. Fill with reserved pineapple mousse. Using an offset spatula, remove any excess mousse from the top of the cupcake.
2. Add a few drops of yellow and orange food coloring to one of the reserved pineapple buttercream containers until desired shade of yellow is achieved.
3. Place white buttercream in a piping bag fitted with a star tip. Spoon yellow buttercream in a second piping bag fitted with a star tip of the same size.
4. Pipe buttercream on cupcakes, alternating between yellow and white to create a soft-serve swirl look. Top with maraschino cherry.

Cook's Note: Extra pineapple mousse can be served as a dip with your favorite fruit and graham crackers.

