

Party Cupcakes

Ingredients

- 1 cup of LAY'S® Classic Potato Chips
- 1 cup unsalted butter.
- 1.5 cups all-purpose flour.
- ¼ cup cornstarch.
- 2 teaspoons baking powder.
- ½ teaspoon salt.
- 1 ? cups sugar
- ½ cup whole milk.
- 2 large eggs.
- 1 tablespoon vanilla.
- 2 tablespoons colored sprinkles.
- 1 container prepared vanilla frosting.
- ½ teaspoon kosher salt.

How to make it

1. Preheat the oven to 250 degrees Fahrenheit.
2. Melt the butter in a microwave safe bowl. Set aside to cool.
3. Sift the flour together with the cornstarch, baking powder and salt. Set aside.
4. Add the sugar, milk, eggs and vanilla to the butter. Mix well.
5. Add the sprinkles. Add flour mixture, and fold until well blended.
6. Line muffin tins with 18 cupcake liners. Fill each cupcake liner 2/3 full.
7. Bake 12-18 minutes, or until cupcake tops are light gold and a toothpick inserted comes out clean.
8. Let cool completely.
9. Spread the cupcakes with vanilla frosting. Sprinkle them with kosher salt.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



LAY'S® Classic Potato Chips

10. Place crushed LAY'S® Classic Potato Chips in a shallow bowl. Dip the top of the cupcakes in the chips, pressing lightly so that they stick to the frosting.
11. Top with additional sprinkles if desired.