

# A Recipe From *tikkido*

## Prickly Pear Cupcakes with Prickly Pear Cactus Icing

<https://tikkido.com/blog/prickly-pear-cactus-cupcakes-prickly-pear-icing>

### Cupcake Ingredients:

- 1 cup butter, softened
- 2 cups sugar
- 4 large eggs
- 1 Tablespoons vinegar
- 2 Tablespoons [Prickly Pear juice concentrate](#)
- enough milk to equal 1 cup **WHEN COMBINED WITH** the vinegar and prickly pear juice
- 1 teaspoon vanilla (I like using vanilla bean paste)
- 2 3/4 cups AP flour
- 2 1/4 teaspoons baking powder
- 3/4 teaspoon salt

### Instructions:

1. Beat sugar and butter together. Add eggs, one at a time, beating to incorporate completely after each one is added.
2. Add the wet and dry ingredients, alternating. First, add half of the dry ingredients to the butter mixture and combine well. Then, add half of the liquid ingredients and mix again. Repeat with the remaining wet and dry ingredients.
3. Divide batter into cupcake liners. Bake at 350 degrees Fahrenheit for approximately 20 minutes, until a test skewer comes out of the center of the cupcake clean.



### Prickly Pear Frosting Ingredients:

- 2 pounds powdered sugar
- 2 sticks (one cup) of butter, softened
- pinch salt
- [prickly pear juice concentrate](#) (enough to thin the icing to the proper consistency)

### Prickly Pear Icing Instructions:

1. Combine the powdered sugar and softened butter and salt using a mixer (I always use my Kitchenaid stand mixer). Add the prickly pear juice concentrate, about a tablespoon at a time, until the icing thins to the consistency you want.