



# From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

**VEGAN  
GLUTEN-FREE**

## Bourbon Fruitcake Cupcakes

### OVERVIEW

Yield: 24 cupcakes  
Prep Time: 40 minutes  
Total Time: 24 hours

### INGREDIENTS

#### For cupcakes:

1 cup candied fruit  
1 cup bourbon  
¼ lb. butter (melted)  
4 large eggs  
1 tsp. vanilla extract  
1 tsp. salt  
2 cups all-purpose flour  
1½ cup sugar  
2 tsp. baking powder

#### For icing:

5 cups confectioners sugar  
½ cup orange juice

### DIRECTIONS:

1. Soak the candied fruit in bourbon for 24 hours. Stir occasionally.
2. Preheat oven to 350 °F.
3. Line cupcake pans with baking cups. Try silicone cups that can be re-used.
4. Beat eggs until light and fluffy (mixer works best).
5. Pour warm butter in slowly while beating.
6. Mix in milk, vanilla, and salt until well combined.
7. Sift dry ingredients together and add to batter. Mix until just combined.
8. Fold candied fruit and 2 tablespoons of bourbon into batter.
9. Fill cupcake liners two-thirds of the way.
10. Bake for 20–25 minutes until cupcake is springy.
11. Cool for 5 minutes then remove.
12. Whisk sugar and orange juice together for icing. Add juice slowly until desired consistency.
13. Top cupcakes with icing and enjoy.

