

ADORABLE EASTER CHICK VANILLA CUPCAKES – A SWEET TREAT FOR SPRING!



Spring is in the air, and Easter is just around the corner! What better way to celebrate the season than with these irresistibly cute Easter Chick Vanilla Cupcakes? Not only are they adorable, but they're also made with Chefmaster natural, dye-free food coloring—giving you a healthier alternative to traditional frosted cupcakes without sacrificing vibrant color or delicious flavor.

With their fluffy vanilla cake, silky smooth buttercream, and charming chick-inspired decorations, these cupcakes are a festive and fun treat for any Easter gathering. Whether you're planning a family brunch, an Easter egg hunt, or a cozy afternoon of baking, this recipe is simple, wholesome, and perfect for making sweet memories.

So, grab your piping bag and get ready to whip up a batch of these naturally colorful little chicks. They're almost too cute to eat—almost!

Ingredients:

Vanilla Cupcakes:

- 1 ½ cups All-Purpose Flour (190g)
- 1 cup Granulated Sugar (200g)
- ½ cup Oil (120ml)
- ¾ cup Buttermilk (180ml)
- ¼ cup Cornstarch (32g)
- 2 large Eggs
- 1 tsp Vanilla Extract
- 1 tsp Butter Flavoring
- 1 tsp Baking Soda
- ½ tsp Salt
- ¼ tsp Baking Powder

Buttercream Filling:

- ½ cup (1 stick) Unsalted Butter, cubed and softened
- 1 ½ cup Confectioners' Sugar, sifted
- 2 Tbsp Whole Milk, room temperature
- 1 ½ tsp Vanilla Extract

Decorations:

- 1 ½ cup White chocolate wafers (Guittard's or similar)
- 1 cup Semi-sweet chocolate chips
- Chefmaster Natural Yellow liquid food coloring*
- Chefmaster Natural Orange liquid food coloring*

Tools & Utensils:

- Measuring Cups & Spoons
- Small Sauce Pan (or Hot Water Kettle)
- Stand Mixer with both a Whisk and a Paddle attachment.
- Sifter
- Decorating Pastry Bags with round tips (#2 or 3 for details and #12 or similar for body)
- Rubber Band (or flat plastic bag clip)
- Silicone Spatulas
- Small bowls
- Cupcake pans
- Cupcake liners
- Parchment Paper
- Tall wide Glass or small flower vase (optional)

Preparation:

1. Prepare and measure all your ingredients.
2. Preheat oven to 350°F (175°C) and line your cupcake pans with liners.
3. **Prepare your cupcakes:**
 - In a large bowl, whisk together eggs, vanilla, butter flavoring, salt, and sugar

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until smooth and slightly thickened.

- Pour in the buttermilk and oil and mix until combined.
 - In a separate bowl, whisk together the flour, cornstarch, baking soda, and baking powder. Add it to the wet ingredients and stir until just combined.
 - Divide batter evenly into 12 cupcake liners, filling each about $\frac{2}{3}$ full. Bake for 15-18 minutes, or until the tops spring back when lightly touched.
 - Let cupcakes cool completely before frosting.
4. **Prepare your Buttercream Filling:**
- Cream butter using the paddle attachment on medium-high speed until fluffy and white (speed 6-8 approx.).
 - Gradually add Confectioners' Sugar (no more than $\frac{1}{2}$ cup at the time) and continue beating on medium-high until fully incorporated.
 - Add Vanilla extract into your milk and mix with a spoon until evenly distributed.
 - Slowly pour Flavored Milk into mixer bowl and continue beating on medium-high until fully incorporated and smooth (approx. 3 to 5 minutes).
 - Add Chefmaster Natural Yellow liquid food coloring as desired and continue beating until the color is even.

5. **Prepare your Decorations:**

- Melt your white chocolate wafers as indicated on the packaging
- Use Chefmaster Natural Orange liquid food coloring to color your chocolate and mix until color is evenly distributed.
- Attach the coupler and small round tip to one of your pastry bags.
- Fold the top of the pastry bag down a few inches and use a spatula to carefully transfer your melted colored coating chocolate into your bag.
 - It is easier to set your pastry bag inside a tall glass with the tip down and fold over the sides of the glass than to hold the bag with your hands.
 - Close your decorating bag by twisting the top and sealing with a strong rubber band or plastic bag clip.
- Pipe orange feet and beaks onto a paper lined baking sheet (wax paper or bee wax paper recommended) leaving approx. $\frac{1}{2}$ inch in between each one. Let them set and harden.

6. **Assemble your Cupcakes:**

- Attach the large round tip to your largest pastry bag with a coupler.
- Carefully fill your pastry bag with yellow buttercream and close the bag tightly.
- Pipe a large dollop of yellow buttercream on each cupcake to mimic the body of the chick.
- Repeat by piping a medium dollop of yellow buttercream on the top of each large dollop.
- Carefully peel off the feet and beaks from the paper and add to each chick.
- Melt about your semi-sweet chocolate chips as recommended on the packaging.
- Stir and let cool off your chocolate enough so you can safely handle it.
- Attach a small round tip to a small pastry bag with a coupler.
- Pour your melted chocolate into your pastry bag and close tightly.
- Pipe 2 eyes on each chick cupcake.
- Refrigerate your cupcakes until they are ready to use.

Voila! Your cheerful Easter Chick Cupcakes are now ready to enjoy.

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