

Polar Bear Paw Cupcakes  
from JoyfulXmas.com



You will need:

1/2 C sugar  
1/4 C unsalted sweet cream butter, softened  
1 large egg, room temperature  
1 tsp baking powder  
1/4 plus 1/8 tsp baking soda  
1 cup all-purpose flour  
1/4 plus 1/8 tsp salt  
1/4 C heavy cream  
1/4 C sour cream  
Toppings for cupcakes  
1/2 C melted butter  
1 C sugar  
1/2 C crushed candy canes

Cupcake directions:

Preheat oven to 350 degrees and line cupcake pan with liners

In a standing mixer beat sugar and butter until creamed

Add egg and mix until fully incorporated

Beat in vanilla extract, salt, baking soda, baking powder.

Combine the heavy cream into the wet mixture

Add in flour, a little at a time, then add in the sour cream and mix in the candy canes

Spoon batter about 1/2 full.

Bake in oven for about 22 minutes or until the center of the cupcake comes out clean with a toothpick.

**Frosting Ingredients:**

1 C unsalted sweet cream butter  
3 C powder sugar  
5 TBSP heavy whipping cream  
1 tsp vanilla  
3 C shredded coconut  
12 Grasshopper cookies from Keebler  
36 brown M&M's

**Frosting Directions:**

Combine all ingredients, (except Grasshopper cookies), shredded coconut, and M&M's into a standing mixer and mix on low speed until combined and stiff peaks form.

Pour coconut into a bowl and set aside

Using a butterknife, frost the cupcakes and set aside

Dip cupcakes into shredded coconut

Place a cookie onto the lower part of the cupcake

Place 3 M&M's for the toes of the cupcakes