

Recipe: White Cupcakes

Makes 36 cupcakes.

This recipe can easily be modified for different flavors and colors.

INGREDIENTS

18.25-oz. white cake mix	2 tablespoons canola oil
1 cup all-purpose flour	1 teaspoon clear vanilla extract
1 cup granulated white sugar	1 cup sour cream
$\frac{3}{4}$ teaspoon salt	4 large egg whites
$1\frac{1}{3}$ cups water	

DIRECTIONS

1. Preheat oven to 325° F. Place cupcake liners in cupcake pans.
2. In a large bowl, whisk together cake mix, flour, sugar, and salt. Add remaining ingredients and beat with hand mixer for 2 minutes, or until well blended.
3. Fill prepared cupcake tins — fill about $\frac{3}{4}$ full. Bake about 18 minutes, or until toothpick inserted in center comes out clean.

Recipe: White Buttercream

This recipe can easily be modified for different flavors and colors.

INGREDIENTS

6 cups powdered sugar
1-lb. butter at room temperature
2 teaspoons clear vanilla extract
3-4 tablespoons whipping cream

DIRECTIONS

1. In a stand mixer, cream together sugar and butter on low speed until well blended. Increase speed to medium and beat for 3 minutes.
2. Add vanilla and cream and continue to beat on medium speed for 3 minutes more, adding more cream if needed for desired spreading/piping consistency.
3. Scoop into a piping bag and pipe decoratively onto cupcakes.