wedding cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

• 2 cups all purpose flour
• 1 1/2 cups sugar
• 3 teaspoons baking powder
• 1/2 teaspoon salt
• 4 egg whites from large eggs
• 1/2 cup shortening
• 1 cup milk
• 2 large eggs
• 1 1/2 teaspoon vanilla

Butter icing recipe
Ingredients:

120g butter
300g icing sugar
1/2 tsp vanilla essence
Food coloring (optional)
rose petals

Instructions

Combine flour, sugar, baking powder, salt, shortening,

milk and vanilla in a large mixing bowl. Mix at low speed

for 2 minutes. Scrape bowl. Add egg whites and mix at

high speed until fluffy and smooth, approximately 2

minutes.

Fill paper cups 1/2 to 2/3 full of batter. Do not overfill. Bake 20

to 25 minutes or until toothpick inserted in center comes

out clean.

Cool 10 minutes in pans then remove from pan, and place

on wire racks to cool completely.

Frost and decorate your vanilla cupcakes as desired.

for icing:

Sieve icing sugar to break lumps.

In a separate bowl, cream butter till soft. Add icing sugar,

a little at a time, beating continuously. Add vanilla and

continue beating until icing is creamy and fluffy.

Color as you wish.