



White Wedding Cupcakes

INGREDIENTS:

One boxed white cake mix (I like Duncan Hines mixes the best- personal preference!)
One (3.3 oz) package of Jell-O brand white chocolate pudding
1 cup of milk
1/3 cup of oil
4 egg whites
2 sticks (one cup) of salted butter, at room temperature
2 sticks (one cup) of unsalted butter, at room temperature
2 teaspoons of clear vanilla flavoring
3 cups of powdered sugar
Food coloring gels, and sprinkles as desired.

DIRECTIONS:

Combine cake mix, pudding, milk, oil, and egg whites in a mixing bowl and beat on high for 2 minutes.

Evenly divide into 24 cupcake liners placed in tins and bake for about 18-20 minutes.

Cool completely.

Make frosting by combining butters, vanilla and powdered sugar in a large mixing bowl.

Beat on high until light and fluffy (3-4 minutes)

Add coloring if desired (if you want pure white frosting you'll need to add white food coloring to off-set the yellow tinge given by the butter), and mix well.

Place a decorating tip in the corner of a large zip-top bag, fill with frosting, seal well, and pipe frosting on top of each cupcake.

Decorate as desired

Enjoy!!!