

White Wedding Cake Cupcakes

written by The Recipe Exchange | October 21, 2016

Ingredients

Cupcake:

- 1 box white cake mix
- 1 cup all-purpose flour
- 1 cup granulated white sugar
- 3/4 teaspoon salt
- 1 1/3 cups water
- 2 tablespoons vegetable or canola oil
- 1 teaspoon vanilla extract
- 1 cup sour cream
- 4 large egg whites

Buttercream Frosting:

- 3 cups powdered sugar
- 1 cup butter, at room temperature
- 1 teaspoon vanilla extract
- 1 to 2 Tablespoons whipping cream

Directions

Cupcake:

Preheat oven to 325°F. Place cupcake liners in cupcake pans (you'll need approx. 36).

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.

Use ice cream scoop to fill prepared cupcake tins- fill about 3/4 full. Bake about 18 minutes, or until toothpick inserted in center comes out clean.

Cool completely then frost with buttercream frosting.

Buttercream Frosting:

In a large bowl, with a hand or stand mixer, cream together sugar and butter on low speed. Mix until well blended. Increase speed to medium and beat for another 3 minutes.

Add vanilla and cream and continue to beat on medium speed for 1 minute more, adding more cream if needed for desired spreading/piping consistency.

Scoop into a piping bag and pipe decoratively onto cupcakes, or spread onto cupcakes as desired.