

# *Funfetti Cupcakes*

*Makes approximately 18 cupcakes*

## **Ingredients:**

### For the cupcakes:

- 1 cup milk, at room temperature
- 6 large egg whites, at room temperature
- 2 tsp. almond extract
- 1 tsp. vanilla extract
- 2 1/4 cups cake flour
- 1 3/4 cups granulated sugar
- 4 tsp. baking powder
- 1 tsp. salt
- 12 tbsp. (1 1/2 sticks) unsalted butter, softened but still cool, cut into 1-tablespoon pieces
- 1/3 cup colored sprinkles (preferably Jimmies)

### For the vanilla buttercream:

- 16 tbsp. (2 sticks) unsalted butter, softened but still cool
- 4 cups (1 pound) confectioners' sugar
- 1 tbsp. vanilla extract
- 1 tbsp. milk
- Pinch of salt
- Sprinkles, for garnish

## **Directions:**

1. Preheat oven to 350 degrees. Line cupcake pan with liners of your choice.
2. In a 2-cup measuring cup, combine the milk, egg whites, almond extract, and vanilla extract, whisking until well combined.
3. In the bowl of a stand mixer fitted with the paddle attachment and on low speed, combine the flour, granulated sugar, baking powder, and salt. Add the butter, one piece at a time, until the mixture resembles coarse sand. Add all but 1/2 cup of the milk mixture to the batter and beat at medium-high speed for about 2 minutes. Add the remaining milk mixture and mix at medium speed, scraping down the sides of the bowl as needed. Using a rubber spatula, gently fold in the sprinkles until combined.
4. Divide the mixture evenly among your cupcake liners, filling each about 2/3 full. Bake until a tester inserted into the center comes out clean, about 18-22 minutes. (I recommend baking only one pan of cupcakes at a time. I tried baking both one and two pans at a time, and they baked much more evenly when I only did one.) Let cool 5 minutes in pan, and then remove to a wire rack to cool completely.
5. To make the frosting, in the bowl of a stand mixer fitted with the paddle attachment, combine the butter, confectioners' sugar, vanilla, milk, and salt on low speed until combined. Increase the mixer speed to medium-high and beat until light and fluffy, about 90 seconds. Pipe as desired onto cooled cupcakes. Decorate with additional sprinkles, if desired.

Recipe from [Kristine's Kitchen](#); adapted from [Baking Illustrated](#), via [The Curvy Carrot](#).