

WINTER SNOW WHITE CUPCAKES

This snow white cake and icing cup cake recipe was popular when I was a little girl.



Winter Snow White Cupcakes

A friend mentioned that his Mom use to make Winter Snow White Cupcakes for his birthday.

So I thought I would make it and share with my pantry followers.

The icing is so fluffy and pleasant tasting. Not too sweet and very soft. Great for decorating with holiday sprinkles, coconut flakes or candied cherries. It makes for a stunning presentation.

Ingredients for the cake;

1 1/2 sticks of unsalted butter, room temp

1 1/2 cups sugar

2 cups flour

2 TSP baking powder

1/4 TSP salt

3/4 cup egg whites, about 6 eggs

3/4 cup whole milk

2 TSP vanilla

12 cup cupcake pan, with liners

Directions;

Preheat oven to 350.

In a large mixing bowl, beat butter and sugar for about 5 minutes, until light and fluffy. Stir together flour, baking powder and salt. Set aside. Combine egg whites, milk and vanilla extract. Add 1/3 of the

flour mixture to butter mixture then add half the milk mixture. Continue to alternate beginning and ending with flour mixture. Scrape bowl and beater often. I use a large ice cream scoop to keep the portions consistent, measure the batter into each cupcake liner.

Bake for 20-25 minutes until toothpick comes out clean. Cool and frost.

Boiled Fluffy White Frosting

Ingredients;

1 cup sugar

1/3 cup water

1/4 TSP cream of tartar

2 large egg whites, at room temp

1 TSP vanilla

Your chosen decoration

Directions;

In a saucepan, stir together the sugar, water and cream of tartar. Cook over medium-high heat until the sugar is dissolved and the mixture is bubbly.

In a medium mixing bowl, whip the egg whites and vanilla to soft peaks. Gradually add the sugar mixture while whipping constantly until stiff peaks form, about 7 to 10 minutes. Frost your cupcakes and decorate as desired.