



THE J.M. SMUCKER Co

White Cupcakes

Prep Time Cook Time Serves Difficulty

15 mins 20 mins 24 N/A

Ingredients

- 2 1/4 cups Robin Hood® Original All Purpose Flour

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- 1 1/2 cups granulated sugar
- 1 tbsp baking powder
- 1 tsp salt
- 2/3 cup milk
- 1 tsp vanilla extract
- 1/3 cup milk
- 4 egg whites, unbeaten
- 1/2 cup All Vegetable Shortening

Directions

Step 1:

Preheat oven 350°F (180°C). Line 24 muffin cups with paper liners.

Step 2:

Blend flour, sugar, baking powder and salt together in large mixing bowl.

Step 3:

Add shortening, 2/3 cup (150 mL) milk and vanilla.

Step 4:

Beat 2 minutes using an electric mixer on medium speed, scraping sides and bottom of bowl constantly.

Step 5:

Add remaining milk and unbeaten egg whites.

Step 6:

Beat 2 minutes more, scraping bowl frequently.

Step 7:

Fill prepared muffin cups 3/4 full.

Step 8:

Bake in preheated oven for 15 to 20 minutes or until toothpick inserted in centre comes out clean.

Step 9:

Remove from pans; cool on wire rack.

Step 10:

Frost and decorate as desired. See Basic Vanilla Butter Icing recipe.

Images

