



Snow White Cupcakes

These are a simple flavorful cupcake that you can ice with an array of icings.

350°F

Yield: 24 cupcakes

3-1/2 cups	cake flour	2 cups	granulated sugar
4 tsp	baking powder	6 large	egg whites
1/2	salt	1 tbsp	pure vanilla extract
1-1/4 cups	unsalted butter, room temperature	1 cup	whole milk, cold

1. Preheat the oven, after placing the racks to the center of the oven. Prepare the pans for baking.
2. In a large bowl, whisk flour, baking powder and salt, set aside.
3. In a large mixing bowl with paddle attachment, cream butter until it is smooth and soft, add sugar until fluffy. Add egg whites one at a time, beating 1 minute between each added egg white.
4. Stir vanilla and milk together, add to butter mixture alternately with flour mixture, beating until batter is smooth and well blended.
5. Divide batter in the cavities of the pans.
6. Bake for 15-22 minutes, or until a toothpick inserted into the center comes out clean with the exception of berries,
7. Cool completely before icing.