



WHITE ALMOND CUPCAKES

Batter Ingredients:

1 box white cake mix
1 cup flour
1 cup sugar
3/4 tsp salt
1 1/3 cups water
1/8 cup vegetable oil
1 tsp vanilla
1 tsp almond extract
1 cup sour cream
4 large egg whites (or 3 eggs)

Frosting Ingredients:

1 cup Crisco
1 cup butter
2 Tbsp meringue powder
1 tsp vanilla
1 tsp butter flavoring
1/2 tsp almond extract
1/4 tsp orange extract
1/4 tsp lemon extract
2 pounds powdered sugar
5-6 Tbsp warm water
1/4 tsp salt

Batter Instructions:

Stir together dry ingredients. Add remaining ingredients and beat on medium speed for 2 minutes. Pour into prepared cake pans or cupcake papers. Bake in 325 degree oven. Baking times vary by the size and depth of pans used. Cupcakes cook for 15-20 minutes.

Frosting Instructions:

Combine water and salt and set aside to dissolve.

Cream Crisco and butter in a stand mixer until well combined. Add meringue powder and all the extracts and flavorings. Mix well.

On low speed, gradually add all of the powdered sugar until well combined. Gradually add salt water, adding more water if needed.