



# homemade funfetti cupcakes

Looking for cupcakes with a huge FUN factor? You've found them with these Vanilla Funfetti Sprinkle Cupcakes, moist and flavorful (thanks, fresh vanilla beans!) sprinkle-studded cupcakes topped with creamy and smooth vanilla frosting and finished with homemade (and addictive) white chocolate Rice Krispie crunch.

MAKES: 24 CUPCAKES



julie albert & lisa gnat

## ingredients

### Vanilla Cupcakes

- 3½ cups flour
- 3 tsp baking powder
- 1 tsp kosher salt
- 1 cup butter, room temperature
- 2 cups sugar
- 4 egg whites
- 1 egg
- 2 tsp vanilla extract
- 1 vanilla bean, scraped and seeded
- 1½ cups whole milk
- ½ cup multi-colored sprinkles

### Vanilla Frosting

- 1 cup butter, room temperature
- ½ cup vegetable shortening
- 5 cups icing sugar
- 4 tbsp whole milk
- 1 tsp vanilla extract

### White Chocolate Rice Krispie Topping

- 1½ cups white chocolate chips
- 2 cups Rice Krispies cereal
- 1 tbsp multi-colored sprinkles
- 3 tbsp multi-colored sprinkles

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## directions

1. For the cupcakes, preheat oven to 350°F. Line 24 muffin cups with cupcake liners and coat lightly with non-stick cooking spray. In a small bowl, combine flour, baking powder and salt. Set aside. Using an electric mixer, cream butter and sugar on medium speed until light and fluffy. Beat in egg whites and egg one at a time, until well combined. Mix in vanilla extract and vanilla bean seeds. Alternate adding flour mixture and milk on low speed, beginning and ending with the flour. Mix just until combined. Fold in the sprinkles. Fill cupcake holders 2/3 full. Bake 20-22 minutes, until slightly golden and cooked through. Cool completely before frosting.
2. For the frosting, using an electric mixer, cream together butter and shortening. Add icing sugar on low speed until well combined. Add milk and vanilla extract, mixing until smooth and desired spreading consistency.
3. For the white chocolate krispie topping, slowly melt white chocolate in a microwave safe dish until smooth. Stir in Rice Krispies and 1 tablespoon of multi-colored sprinkles. Spread mixture evenly onto parchment paper and sprinkle with remaining 3 tablespoons of sprinkles. Refrigerate 30 minutes until firm. Break into pieces and garnish the frosted cupcakes.

*“Rainbow sprinkles. They are what make the word go ‘round. Literally.”*

— L. M. AUGUSTINE

