bite



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

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

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.

full. Bake 20-22 minutes, until slightly golden and cooked through.

Mix just until combined. Fold in the sprinkles. Fill cupcake holders 2/3

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

bowl, combine flour, baking powder and salt. Set aside. Using an

directions

Cool completely before frosting.

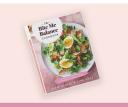
garnish the frosted cupcakes.

consistency

julie albert & lisa gnat



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ingredients

Vanilla Cupcakes

31/2 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 11/2 cups whole milk 1/2 cup multi-colored sprinkles

Vanilla Frosting

- 1 cup butter, room temperature 1/2 cup vegetable shortening 5 cups icing sugar 4 tbsp whole milk
- 1 tsp vanilla extract

White Chocolate Rice Krispie Topping

- 11/2 cups white chocolate chips
- 2 cups Rice Krispies cereal
- 1 tbsp multi-colored sprinkles

3 tbsp multi-colored sprinkles

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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

"Rainbow sprinkles. They are what make the word go 'round. Literally." - L.M. AUGUSTINE

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