



YOU'RE SO  
SWEET...

nuf Said

# YOU DESERVE THIS TREAT!

## Cheryl's World Famous White Cupcakes

Servings: 24 cupcakes

### INGREDIENTS

3 cups sifted all-purpose flour  
1 Tablespoon baking powder  
1/2 teaspoon salt  
1 cup unsalted butter (2 sticks at room temperature)  
2 cups granulated sugar  
4 eggs  
1 cup milk  
2 teaspoons vanilla extract  
1 teaspoon almond extract

### DIRECTIONS

Preheat oven to 350°

Sift together flour, baking powder, and salt. Set aside.

In the large bowl of an electric mixer beat the butter until soft and smooth. Add the sugar and beat until light and smooth. Add egg yolks, one at a time, beating after each addition. Stop the mixer and scrape down the sides of the bowl and the beaters several times.

With the mixer on low speed, alternately add the flour mixture and milk, beginning and ending with flour. Stir in the vanilla. At this point you may add flavoring touches if desired. (lemon zest, almond extract)

In another bowl, with a clean beater, beat the egg whites until stiff but not dry. Stir about 1/2 cup of whites into the batter to lighten it, then fold in remaining whites in several additions.

Fill cupcakes 2/3 to 3/4 full

Bake in the preheated oven for 15-18 minutes, or just until the tops are springy.

Cool in the pans on a rack for 10 minutes. Remove from pans to cool.

## Cheryl's Fairly Famous Buttercream Icing

Servings: 12

### INGREDIENTS

4 -5 cups powdered sugar  
1 cup (2 sticks) butter, at room temperature  
2 teaspoons vanilla extract  
*(use clear extract, if you really want it white)*  
1 to 2 tablespoons heavy or regular whipping cream

### DIRECTIONS

In a large bowl, with a hand or stand mixer, cream together sugar and butter on low speed. Mix until well blended. Increase speed to medium and beat for another 3 minutes.

Add vanilla and 1 tablespoon of cream and continue to beat on medium speed for 1 minute more. Add more cream if needed for desired consistency.

### NOTES

Can double or triple recipe.

Valentine's Day 2019