

# White Cupcakes

## Ingredients

- 2 ¼ cups cake flour
- 1 cup + 2 tablespoons whole milk, at room temperature
- 6 large egg whites (¾ cup), at room temperature
- 2 tsp almond extract
- 1 tsp vanilla extract
- 1 ½ cups + 2 tablespoons granulated sugar
- 4 tsp baking powder
- 1 tsp table salt
- 12 Tbsp unsalted butter, softened but still cool

## Directions

1. Set oven rack in middle position. Heat oven to 350 degrees.
2. Pour milk, egg whites, and extracts into 2-cup glass measure, and mix with fork until blended.
3. Mix cake flour, sugar, baking powder, and salt in bowl of electric mixer at slow speed. Add butter; continue beating at slow speed until mixture resembles moist crumbs, with no powdery streaks remaining.
4. Add all but ½ cup of milk mixture to crumbs and beat at medium speed (or high speed if using handheld mixer) for 1½ minutes. Add remaining ½ cup of milk mixture and beat 30 seconds more. Stop mixer and scrape sides of bowl. Return mixer to medium (or high) speed and beat 20 seconds longer.
5. Divide batter evenly into prepared pans. Bake until thin skewer or toothpick inserted in the center comes out clean, 15-17 minutes.
6. Cool completely prior to frosting.

**Yield:** 24 cupcakes (recipe can be halved to yield 12 cupcakes)

Recipe from: *Cooking with Karen*; Originally from: *Beantown Baker Blog*