



Sour Cream Cupcakes

This recipe is a good, light but firm cupcake. You can use refrigerated ingredients but you will really like the outcome if you have room temperature ingredients.

- 1 box white cake mix (any brand but I like Aldi)
- 1 cup all purpose flour
- 1 cup granulated sugar
- 1 stick of butter, melted
- 4 egg whites
- 1 cup milk (room temperature)
- 1 cup sour cream (room temperature)
- 1 tablespoon Cookie Nip
- ¼ tsp. salt
- ½ cup Jimmies (sprinkles) if you want fun-fetti

Preheat oven to 325. Mix ingredients in an electric mixer for about a minute. Don't overbeat. Using a scoop or quarter cup measuring cup, scoop the same amount of batter into 24 muffin liners. Bake for 18-20 minutes. As soon as you take them out of the oven, remove from the muffin tin and allow them to cool on a pan so that they won't continue to cook and dry out. Frost with buttercream.

Buttercream Frosting

- 2 sticks butter, softened
- 2/3 cup milk or heavy cream
- 2 pounds powdered sugar (1 bag)
- 2 tsp. Cookie Nip

Mix all ingredients and pipe onto a completely cooled cupcake. Garnish with sprinkles or decorate.