



6/30/21



RED, WHITE, AND BLUE CUPCAKES

Everyone joining needs:

- ☐ White Cake Mix or Recipe
- ☐ White Cake Frosting
- ☐ Red and Blue Food Coloring
- ☐ Red, White, and Blue Toppings (like sprinkles, berries, or American Flag/ Patriotic picks)
- ☐ Cupcake Liners (white or festive)
- ☐ Cupcake Pan
- ☐ Measuring Spoons and Cups
- ☐ Whisk or Mixer
- ☐ Rubber Spatula for mixing
- ☐ 2 mixing bowls
- ☐ 3 small bowls for food coloring
- ☐ Offset spatula, piping bag and tip, or spreading knife for icing

White Cupcakes: Ingredients

- ☐ 1 ½ cups cake flour
- ☐ 2 teaspoons baking powder
- ☐ ½ teaspoon salt
- ☐ ½ cup unsalted butter room temperature
- ☐ 1 cup granulated sugar
- ☐ 1 ½ teaspoons vanilla extract
- ☐ 3 large egg whites room temperature
- ☐ ½ cup milk room temperature
- ☐ Red and blue food coloring

White Cupcakes: Recipe

Courtesy of the Toasty Kitchen:

<https://thetoastykitchen.com/easy-white-cupcakes/>

1. Preheat oven to 350 degrees and line cupcake pan with liners. Set aside.
2. In a medium bowl, whisk (or sift) together the dry ingredients: cake flour, baking powder, and salt. Set aside.
3. In a large bowl, cream together butter and granulated sugar. Add vanilla and beat until incorporated. Then, add egg whites and beat until light and fluffy, about a minute.
4. Add flour mixture to butter mixture in thirds, alternating with the milk, just until each ingredient is incorporated.

White Cupcakes: Add Color and Bake

Courtesy of the Toasty Kitchen:

<https://thetoastykitchen.com/easy-white-cupcakes/>

1. Separate the batter into 3 bowls. Add a couple drops (until you achieve the desired color) of blue food coloring to one bowl and gently mix until the batter is smooth. **Do not overmix.** Repeat with red food coloring.
2. Divide batter between about 15 cupcake liners, filling each about $\frac{2}{3}$ full. Bake in preheated oven for 16-18 minutes, or until a toothpick comes out clean.
3. Remove pan from oven and allow to cool for 5 minutes before transferring cupcakes to a wire rack to finish cooling.



White Icing: Ingredients

Courtesy of the Toasty Kitchen:

<https://thetoastykitchen.com/easy-white-cupcakes/>

- ❑ 1 cup unsalted butter room temperature
 - ❑ 4 cups confectioner's sugar
 - ❑ 2 teaspoons vanilla extract
 - ❑ 1/8 teaspoon salt
- ❑ 1/3 cup heavy cream very cold

White Icing: Recipe

Courtesy of the Toasty Kitchen:

<https://thetoastykitchen.com/easy-white-cupcakes/>

1. In a large bowl, add room temperature butter and beat until creamy, about 1 minute.
2. Add confectioner's sugar and slowly mix until ingredients are fully combined. Then, whip at high speed for 2-3 minutes, or until light and fluffy.
3. Add vanilla extract, salt, and heavy cream. Mix for 1 minute until incorporated.
4. Separate the icing into 3 bowls. Add a couple drops (until you achieve the desired color) of blue food coloring to one bowl. Repeat with red food coloring in another bowl.

White Icing: Recipe

Courtesy of the Toasty Kitchen:

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1. Whip each color icing for an additional 3-4 minutes, or until light and fluffy. Add additional heavy cream as needed to reach desired consistency.
2. Pipe or spread frosting with a knife onto completely cooled cupcakes.



