

Perfect White Wedding Cupcakes

These cupcakes are a perfect wedding cupcakes as they are more like the cake you'd have if you ate a slice right from the main cake. They are denser, not like the airy cupcakes for birthday parties.

 COURSE	Cupcakes, Dessert
 PREPARATION TIME	10 minutes
 COOK TIME	15-20 minutes
 SERVINGS	cupcakes

INGREDIENTS

cups all purpose flour
tsp **Baking powder**
tsp salt
tbsp Butter, Unsalted softened
cups White Sugar
egg whites, large
tbsp **Amoretti Vanilla Bean Paste** or good quality vanilla bean paste
lime juice half of one whole lime
cup whole milk



INSTRUCTIONS

1. Preheat oven to 350°F. Line cupcake tins with liners.
2. Measure milk into a 2 cup measuring cup and add the juice of half of a lime to the milk. Whisk with a fork to combine. Allow to sit for at least 5 minutes.
3. Sift flour, salt and baking powder. Set aside.
4. In the bowl of stand mixer fitted with a paddle attachment, cream the butter and sugar until light and fluffy. Add eggs one at a time, mixing well and scraping in between additions.
5. Add vanilla bean paste and mix to combine.



INSTRUCTIONS (CONT.)

6. Add the flour and milk mixtures alternately to the creamed butter. Start with $\frac{1}{3}$ of the flour, then add $\frac{1}{2}$ of the milk, half of the remaining flour, the rest of the milk, then the rest of the flour. Scrape the bowl after each addition. Mix till the batter is smooth - about 30 seconds on medium low.
7. Divide the batter evenly between the liners using a heaping #18 scoop or eyeballing it. They will be $\frac{2}{3}$ to $\frac{3}{4}$ full.
8. Bake for 15-20 minutes depending on your oven. Check after 15 minutes.



RECIPE NOTES

These cupcakes do not rise and get the peak or dome that many do. They get a gentle rise and a beautifully smooth and curved slope on the tops.