

# RECIPE FOR

## Funfetti Cupcakes

NAME OF DISH

FROM THE KITCHEN OF

INGREDIENTS

### Living in Sugar

**SERVES** 24 Cupcakes

**PREP TIME** 20 Minutes

**TOTAL TIME** 35 Minutes

**OVEN TEMP** 350°F

For the Cupcakes:

2 Cups all purpose flour

1 Cup Cake flour

1 ½ Cup Granulated sugar

¾ Cup Oil

1.5 tsp Baking Soda

1.5 tsp Baking Powder

1 tsp Salt

1 tsp Vanilla

4 Egg

½ Cup Milk

½ Cup Sour Cream

½ Cup Sprinkles

For the frosting:

1 Cup (2 Sticks) butter

4 Cups Powdered Sugar

1 tsp vanilla

¼ tsp salt

1 T Milk

### DIRECTIONS

- Pre-heat oven to 350°F
- With a mixer, combine oil & sugar and mix until pale & fluffy.
- Add eggs, one at a time, mixing until combined. Follow with vanilla & sour cream
- In a separate bowl, combine flours, salt, baking soda & baking powder
- Alternate adding dry ingredients (1 cup) with milk (1/4 cup) until gone.
- Fold in sprinkles – do not over mix
- Using a 1.5 inch scoop, fill lined cupcake pans ¾ full with batter
- Bake for 15-17 minutes or until cupcakes are done.
- Cool on wire racks
- For frosting: combine all ingredients in a mixer, beat until stiff peaks form.
- Top cupcakes with frosting & store in airtight containers in the refrigerator for up to 3 days.