

Patriotic Cupcakes With Delicious White Cake & The Best Vanilla Buttercream Frosting

Cake Ingredients

- 1 box White Cake Mix (do not use the directions on the box)
- 1 cup flour
- 1 cup sugar
- 1 cup sour cream
- 1 1/3 cup water
- 2 Tablespoons oil
- 4 egg whites
- red dye
- blue dye
- patriotic cupcake liners

Instructions:

1. Preheat oven to 350*. Line the cupcake tins with liners and set aside.
2. In a mixer add the cake mix, flour, sugar, sour cream, water and oil. Mix until combined. Then add 1 egg white at a time. Once all the eggs are in, mix for about 90 seconds.
3. Add 2 cups of batter to 2 bowls. Add some red food coloring to one bowl and blue food coloring to another bowl until you get the right colors. Place about 1 Tablespoon of each color into the cupcake liner. I did red on the bottom, then the white batter, than the blue batter.
4. Bake for about 15 minutes.

Let cool completely before you apply the icing and sprinkles.

Vanilla Buttercream Frosting Ingredients

- 3/4 cup butter softened (1 stick + 1/2 stick)
- 6 cups powdered sugar
- 2 teaspoons vanilla
- 2-4 Tablespoons half & half
- Optional - star sprinkles

Instructions:

1. Add the butter to a mixer and beat for about 3 minutes. It will become whiter and fluffier. Slowly add in the powdered sugar while also adding the vanilla and half and half. Once you have added all the ingredients, scrape the sides and mix for about a minute. If the frosting seems a little too thick you can add a little more half and half until you get the desired consistency.
2. Add to a piping bag and if you are using the 1M star piping tip start not he outside of the cupcake and swirl it towards the center to make it look like an ice cream cone swirl.

Top with sprinkles and enjoy! This recipe makes about 24 cupcakes.