

Fortnite VBucks Cupcakes

- 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

Non-food items

- Silver Cupcake liners
- Silver Color Mist
- Blue Food Coloring
- Piping bags

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. Bake for about 15 minutes.
4. Let cool completely before you apply the icing.

White Icing Recipe

- 3 sticks of unsalted butter softened
- 8 cups powdered sugar
- 2 teaspoons vanilla
- 3-4 Tablespoons half and half (or more if needed)

Instructions:

1. In a stand up mixer add the sticks of butter. Mix for 2-3 minutes until it gets lighter in color and texture.
2. Add about 4 cups of sugar, 1 teaspoon vanilla, and 2 Tablespoons of half and half to the butter and mix until well combined. Then add the rest of the ingredients and mix until fluffy. You can add more half and half if it's too thick.
3. Scoop out about 1 1/2 cups of the icing and tint it the color blue that you desire and set aside.
4. Place the icing in a piping bag with a 1A tip. I did a quick swirl with this and then went back with a knife to make it flat. (This was to get a little thicker icing on the cupcake but you could add the icing with a knife also and not use the piping bag.)
5. Let the frosted cupcakes sit for about 45 minutes. You want them to get a little bit of a crust on the tops. Take a piece of wax paper and place it on top of the icing. Slide your finger over the top to smooth out the icing. Slowly remove the wax paper. If you try to do this too soon the icing will stick to the wax paper.
6. Lightly spray the silver color mist over all the cupcakes. They will be a light silver and they will shimmer a little.
7. Once the color mist has dried on the cupcake you can place the white icing in a piping bag with a Wilton No 3 tip or you can just snip off the top of a ziplock bag to pipe the "V" on the cupcakes. Add a large "V" to each cupcake.
8. With the same tip or plastic bag pipe the blue icing onto the cupcake. I did the first one over the top of the "V" and then I started the side blue lines at the bottom of the "V" and went upward.