

Vanilla Cappuccino Cupcake Recipe

Vanilla Cupcakes

Ingredients

- 1/2 cup butter (room temp)
- 2 egg whites
- 2 eggs
- 2 cups flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/4 tsp baking soda
- 3/4 cup milk
- 1 1/2 cups sugar
- 1 tsp vanilla extract
- 1/2 tsp almond extract

Directions

1. Preheat oven to 350 degrees.
2. Set up your cupcake pan with liners.
3. Using a medium bowl, whisk flour, baking powder, salt, and baking soda.
4. In a separate large mixing bowl, beat butter with an electric mixer or Kitchenaid on medium to high for 30 seconds.
5. Now add sugar, and vanilla to the butter and beat until combined.
6. Add egg whites, and eggs one at a time, beating well after each addition.
7. Alternate, the flour mixture and milk to butter mixture, beating on low speed until everything is well mixed together.
8. Fill the cupcake liners 2/3 with cake batter.
9. Bake for 18-20 minutes.
10. Remove cupcakes from pan and allow to cool on a wire rack for 30 minutes before frosting.

Cappuccino Frosting

Ingredients

- 2 sticks butter (room temp)
- 4-5 cups Powder sugar
- 4 tbsp coffee extract

Directions

1. In large mixing bowl, beat butter on high speed until stiff and fluffy.
2. Add 3 cups of sugar, one at a time.

3. Scrape the sides to get all of the sugar.
4. Now add the coffee extract
5. In addition, add the last cup of sugar.
6. Beat until smooth
7. Pipe the frosting onto the cupcake and sprinkle some coffee grounds onto the top.