

Betty's Happy Halloween Vanilla Cupcakes



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In this video, Betty demonstrates how to make Happy Halloween Vanilla Cupcakes. This recipe makes 12 vanilla cupcakes, half of which are colored orange, with the other half remaining white. These are great cupcakes for any occasion, whether you color them or not.

Ingredients (for 12 cupcakes):

- 1 ½ sticks butter (¾ cup), softened to room temperature
- 1 cup sugar
- 4 egg whites
- 1 ½ cups self-rising flour
- 1 tablespoon warm water
- 1 teaspoon vanilla extract
- yellow food coloring
- red food coloring

In a large mixing bowl, beat 1 ½ sticks butter and 1 cup sugar until light and fluffy. Starting and ending with egg white, alternate adding 4 egg whites and 1 ½ cups self-rising flour, beating until each is thoroughly incorporated. Beat in 1 tablespoon water and 1 teaspoon vanilla until just incorporated. Divide batter into two equal parts. To one part add 10 drops of yellow food coloring and 1 drop of red food coloring. Stir until batter is a nice orange color. Now, evenly place batter into muffin tins which have been lined with baking cups using ¼ cup batter for each cupcake. This will make 6 orange cupcakes and 6 white cupcakes. Bake at 400 degrees until fully cooked and golden, about 15 to 17 minutes. Remove from the oven. Let cupcakes stand a couple of minutes, then turn them onto a wire rack to cool completely. Serve un-iced or iced. In my next upload, I will be making Halloween Cupcake Icing, and my grandson, Carter, will be helping me decorate the cupcakes, but these are enjoyable as is! Happy Halloween! --Betty