



Vanilla Cupcakes with Vanilla Frosting

Cupcakes with frosting and sprinkles are loved by kids and the kids in all of us!

Yield: 14 to 18 cupcakes

Ingredients

FOR THE CUPCAKES

- 3 eggs, large (use 4 eggs for fluffier cupcakes)
- ½ cup oil
- ⅔ cup water
- ¼ teaspoon almond flavoring (optional)
- 1 (21 oz) bag [Pamela's Vanilla Cake Mix](#)

FOR THE FROSTING

- 1 (12 oz) bag [Pamela's Vanilla Frosting Mix](#)
- 6 tablespoons vegetable shortening, room temperature
- ½ teaspoon almond flavoring (optional)
- 2 tablespoons water
- Food coloring (optional)
- Sprinkles or coarse sugar crystals for decorating (optional)

Directions

To make cupcakes: Preheat oven to 325°. Line muffin pans with muffin papers, enough to make 14 to 18 cupcakes. With an electric mixer with whisk attachment, or hand mixing, whisk eggs, oil, water, and almond flavoring together. Add cake mix and beat at medium-low for 2 minutes, or by hand, until batter thickens slightly and becomes lighter in color. Fill muffin cups two-thirds full with batter. Bake 18 to 22 minutes, until tops of cupcakes spring back with a light touch or toothpick inserted near center comes out almost clean. Do not over-bake, as it will cause dryness.

To make frosting: In bowl of electric mixer with paddle attachment, mix all frosting ingredients except food coloring. Mix on medium for 1 minute. Frosting will be thick. Slowly add food coloring to get desired color. Mix for 1 additional minute until smooth. If frosting is too thick, slowly add more water one teaspoon at a time until desired consistency is reached.

Frost pink icing on cooled cupcakes. Add colored sprinkles or sugar crystals as desired.

Note

Cupcakes can be wrapped and frozen for longer storage. They defrost quickly and stay moist when serving the same day as defrosting. If frosting before freezing, place frosted unwrapped cupcakes in freezer long enough for frosting to harden before wrapping in plastic. This will preserve the frosting shape.

