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by ewfood

Royal Baby Reveal Cupcakes



Ingredients

2 boxes Betty Crocker™ white cake mix

2 eggs 2/3 cup oil, divided 1½ cup water 3 egg whites 2 tubs Betty Crocker™ Whipped White frosting Betty Crocker™ neon food coloring gels (pink or blue for crowns, purple for frosting) ¼ cup purple sprinkling sugar

Preparation

- 1 Preheat oven to 300°F. Spray a 9x13-inch pan with nonstick baking spray.
- 2 For the crowns:
- 3 1. In a large bowl, whisk together one box of cake mix, 2 eggs, 1/3 cup of the oil, and 1/2 cup of the water.
- 4 2. Tint the batter pink or blue with gel food coloring.
- 5 3. Pour the colored batter into the prepared baking dish and bake for 17-21 minutes, or just until the batter springs back when touched lightly in the center.
- 6 4. Remove cake from the pan and cool completely.
- 7 5. Cut the cooled colored cake into 2x2-inch squares.
- 8 6. With a sharp knife, carve each square into a little crown.
- 9 7. Each crown should be no more than 1-1/2-inches wide.
- 10 For the cupcakes:
- 11 1. In a large bowl, whisk together second box of cake mix, 3 egg whites, the remaining 1/3 cup of oil, and remaining 1 cup of the water until smooth.
- 12 2. Line a 12-count muffin tin with cupcake wrappers and spoon a small amount of the white batter into the bottom of each wrapper.
- 13 3. Press a pink cake crown into the center of each cup, then cover the crowns with the remaining white batter, dividing equally between them, and filling each muffin cup 3/4 of the way full.
- 14 4. Bake cupcakes in a preheated oven for 17-20 minutes, or just until the center of each cupcake springs back when touched lightly. Cool completely.
- 15 For the frosting:

- 16 1. Tint the Betty Crocker™ frosting with purple gel coloring.
- 17 2. Transfer the tinted frosting to a pastry bag fitting with a large startip.
- 18 3. Pipe frosting onto cooled cupcakes.
- 19 4. Sprinkle with purple sugar.
- 20 5. Allow frosting to set before serving.

Cooks Note

(Source)