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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 1 ½ 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:

1. Tint the Betty Crocker™ frosting with purple gel coloring.

2. Transfer the tinted frosting to a pastry bag fitting with a large star tip.

3. Pipe frosting onto cooled cupcakes.

4. Sprinkle with purple sugar.

5. Allow frosting to set before serving.

Cooks Note

(Source)