

## Dulcia Bakery PINK VELVET CUPCAKES

*This recipe makes 24 Regular size cupcakes*

### Ingredients

- 3 ½ Cups sifted cake flour (not self-rising)
- 1 ½ Tbsp. baking powder
- ¼ tsp. salt
- 1 Tbsp. pure vanilla extract
- 1 Cup plus 2 Tbsp. milk
- ½ Cup plus 6 Tbsp. unsalted butter, softened
- 1 ¾ Cups sugar
- 5 large eggs whites, room temperature

### Whipped Cream Topping

- 2 ½ Cups heavy whipping cream
- ¼ Cups sugar
- 1 tsp. clear vanilla extract

### Directions

Preheat the oven to 350 °F. Line baking sheet with cupcake liners.

1. Sift together cake flour, baking powder, salt.
2. In another bowl stir vanilla into milk, then add a few drops of pink food coloring.
3. With an electric mixer on medium-high speed, cream butter until smooth. Gradually add sugar, beating until pale and fluffy. Reduce speed to low. Add flour mixture in 3 batches, alternating with 2 additions of milk, and beating until just combined after each.
4. In another bowl, with electric mixer on medium speed, whisk the egg whites until stiff peaks form (do not over mix). Fold one third of the egg whites into batter to lighten. Gently fold in remaining whites in 2 batches.
5. Divide batter evenly among lined cups, filling each three-quarters full.
6. Bake rotating tins halfway through, until a cake tester inserted in center comes out clean, 18 to 20 min.

### Whipped Cream Topping

1. Whip the heavy cream on high.
2. Slowly add the granulated sugar in 8-10 small portions. Add the vanilla extract. Continue to whip until stiff peaks form.

