

DOUBLE ALMOND WEDDING CUPCAKES

Ingredients

1 box of Betty Crocker Super Moist white cake mix

Water, as called for on mix

Melted butter, equal to amount of oil called for on mix

Egg whites called for on mix, plus 2

1 Tbsp almond extract

Frosting:

1 1/4 cups butter, softened not melted

2 1/2 cups powdered sugar

2 Tbsp whipping cream

2 tsp almond extract

Directions

1. Make cake batter according to instructions with changes in ingredients as noted. Bake as directed on cake mix package; if making mini cupcakes, bake 10 minutes or until done.
2. Frosting: Beat butter and sugar at low speed (or you will have a sugar snow shower) until well blended. Add whipping cream and extract, beat at high speed until well blended.