THE J.M. SMUCKER Co

Spring Cupcakes

Prep Time	Cook Time	Serves	Difficulty
25 mins	25 mins	24	N/A

Ingredients

- **Cupcakes:**
- 2 1/3 cups (575 mL) **Five Roses®** All Purpose Bleached White Flour

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- 2 cups (500 mL) granulated sugar
- 5 tsp (25 mL) baking powder
- 1 tsp (5 mL) salt
- 1 can (354 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Skim Milk
- 3/4 cup (175 mL) butter, softened
- 1 tbsp (15 mL) vanilla extract
- 3 eggs
- **Fluffy White Frosting:**
- 2/3 cup (150 mL) All Vegetable Shortening, softened
- 2 tbsp (30 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Skim Milk
- 2/3 cup (150 mL) butter, softened
- 2 tsp (10 mL) vanilla extract
- 4 cups (1 L) icing sugar

Directions

Step 1:

Preheat oven to 350°F (180°C). Line two, 12-cup muffin pans with paper liners and lightly grease pan tops.

Step 2:

Cupcakes: Whisk flour, sugar, baking powder and salt until combined.

Step 3:

Add evaporated milk, butter, vanilla and eggs to flour mixture. Beat on medium speed, using an electric mixer, or whisk until smooth.

Step 4:

Divide batter evenly between muffin cups, filling three-quarters full. Bake for 20 to 25 minutes or until a toothpick inserted into centre of cupcake comes out clean. Transfer cupcakes to wire rack; cool completely before frosting, 20 to 30 minutes.

Step 5:

Frosting: Beat shortening, evaporated milk, butter and vanilla until fluffy. Add sugar, one cup at a time, beating until light and fluffy in texture. Frost cupcakes when cooled.

Add a few drops of food colouring to the icing for a rainbow of colours.

Images

