



# CHAMPAGNE CUPCAKES

**MAKES 12-14 CUPCAKES**

1. Preheat oven to 350° and prepare a cupcake pan with liners.
2. Whisk together flour, sugar, baking soda and baking powder in a large mixing bowl.
3. Add butter, egg whites, vanilla, sour cream and champagne and mix on medium speed just until smooth. Do not over mix.
4. Fill cupcake liners a little more than halfway.
5. Bake 18-20 minutes. Allow to cool for 1-2 minutes, then remove to cooling rack to finish cooling.
7. To make the frosting, combine the butter and shortening and mix until smooth.
8. Add 2 cups of powdered sugar and mix until smooth.
9. Add champagne and mix until smooth.
10. Add remaining powdered sugar and mix until smooth.
11. Add a little more champagne, if needed, until desired consistency is reached.
12. Top cupcakes with frosting.

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## INGREDIENTS

### CUPCAKES

- 1 2/3 cups all purpose flour
  - 1 cup sugar
  - 1/4 tsp baking soda
  - 1 tsp baking powder
  - 3/4 cup salted butter, room temperature
  - 3 egg whites
  - 1 tsp vanilla extract
  - 1/2 cup sour cream
  - 1/2 cup + 2 tsp champagne
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- 1/2 cup butter
  - 1/2 cup shortening
  - 4 cups powdered sugar
  - 4-5 tbsp champagne