THE J.M. SMUCKER Co

Spring Cupcakes

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

Ingredients

- **Cupcakes:**
- 2 1/2 cups Robin Hood® All Purpose Flour
- 2 cups granulated sugar
- 5 tsp baking powder
- 1 tsp salt
- 1 can Carnation® Regular, 2% or Fat Free Evaporated Skim Milk

  Evaporated Milk

- 3/4 cup butter, softened
- 1 tbsp vanilla extract
- 3 eggs
- **Fluffy White Frosting:**
- 2/3 cup All Vegetable Shortening, softened
- 2 tbsp Carnation® Regular, 2% or Fat Free Evaporated Skim Milk

  Evaporated Milk

- 2/3 cup butter, softened
- 2 tsp vanilla extract
- 4 cups 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 3:

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

Step 4:

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

Step 5:

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 7:

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.

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