



Instructions:  
Ask a grownup for  
help. Have fun!

# Teresa's Yummy Yogurt Cupcakes

## Ingredients:

### Cupcakes:

- 1 2/3 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup granulated sugar
- 1/2 cup unsalted butter, melted
- 2 egg whites
- 1/4 cup vanilla Greek yogurt
- 3/4 cup milk
- 3 teaspoons vanilla extract

### Vanilla Frosting:

- 1 cup unsalted butter, softened, room temp
- 4 cups powdered sugar
- 1/4 cup heavy cream
- 2 teaspoons vanilla extract
- salt, to taste



### Cupcakes:

1. Heat oven to 350F degrees. Line cupcake pan with cupcake liners.
2. Mix flour, baking powder, baking soda & salt in a medium-sized bowl.
3. Melt butter in microwave in a large microwave-safe bowl.
4. Stir sugar into the melted butter. It may look grainy.
5. Mix egg whites, yogurt, milk and vanilla extract into the butter-sugar mixture.
6. Slowly stir dry ingredients into the wet mixture. Stir until lump free. Batter should be thick.
7. Evenly spoon out batter into the 12 cupcake liners.
8. Bake for 20 minutes. Use oven mitt to remove cupcakes from oven.
9. Stick a toothpick in the center of a cupcake. Pull toothpick out, if it's clean, you're done!



### Frosting:

1. In a large bowl, use an electric mixer on medium speed to beat softened butter. Should take 3 minutes to make it smooth.
2. Add in powdered sugar, cream & vanilla extract while you're still mixing.
3. Turn mixer to high speed and mix for another 3 minutes.
4. If the frosting looks too thin, add more powdered sugar. If it looks too thick, add more cream. If it is too sweet, add 1/4 teaspoon of salt.
5. Top your cooled cupcakes with the frosting.
6. Cupcakes will last for 7 days if kept in an airtight container in the fridge!