

Colorful Cupcakes

Recipe By *Brynie Greisman*



Cooking and Prep:  45
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Serves:  16

Contains:    

Preference: Parve

Difficulty: Medium

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

We often make this for birthdays in our home – either in cupcake form or in a large baking pan. It is very festive and children love it. Top with frosting of your choice, or use the one below. Sure to be a hit.

Watch the video [here](#).

Ingredients (15)

Main ingredients

- 2/3 cup margarine or 1/2 cup oil
- 1 and 1/4 cups sugar
- 2 eggs
- 1/2 teaspoon **Gefen Vanilla**
- 2 and 3/4 cups flour
- 2 and 1/2 teaspoons **Haddar Baking Powder**

- 1 teaspoon salt
- 1 and 1/4 cups **Gefen Soy Milk**, orange juice, or water
- 1/2 cup colored sprinkles and additional for garnishing, if desired

Marshmallow Frosting

- 2 egg whites
 - 7/8 cup sugar
 - 1/3 cup water
 - 1/4 teaspoon cream of tartar
 - pinch salt
 - 1 teaspoon **Gefen Vanilla**
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Start Cooking

Make the Cupcakes

Yields 16 cupcakes or 1 9x13-inch pan or 2 9-inch round pans.

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Cream margarine or oil, sugar, eggs, and vanilla until light and fluffy.
3. Add dry ingredients alternately with wet ingredients. Fold in sprinkles at the end and mix well.
4. Pour into greased muffin tins and bake for 20–25 minutes or until golden. Cool.

Make the Frosting

1. Place two unbeaten egg whites in the bowl of a mixer. Set aside.
2. Combine sugar, water, cream of tartar, and salt in a saucepan. Bring to a boil, stirring until sugar dissolves. Remove from heat.
- 3.

Very slowly, drizzle the sugar syrup into the egg whites, beating constantly until stiff peaks form, about seven minutes. (This is similar to how you pour in the oil when **making mayo on Pesach.**) Beat in vanilla.

4. To frost cupcakes, simply dip the top of each cupcake into the frosting. Twirl the cupcake slightly and then quickly turn right side up. Garnish with colored sprinkles.

Tip:

If you're short on time (who isn't?!), just spread cupcakes with marshmallow fluff. It certainly does the trick!