

Vanilla Shortcake Cupcakes



Vanilla Cupcakes with a whipped cream icing. Subtle strawberry flavor. So moist and delicious you wont know this is sugar free!

Instructions

Line 12 muffin tins and preheat your oven to 350.

Mix the Farm Girl muffins as per mix instructions using eggs and butter. I find 1 tsp of cream of tarter works in place of the vinegar. Some people are very sensitive to the taste and since the vinegar is just used to help the cupcakes rise, cream of tarter works just as well.

Add in a little red food colouring to make a pink cake. The colour will also mask the browning on the outside of the cake.

Fill the liners with batter using an icecream scoop, will be quite full.

I found the cupcakes cooked in 17 minutes. They will be a little brown on the outside but the inside will be perfectly moist. Let cool on a wire rack.

Icing

Using a stand up mixer or a hand mixer whip cream cheese, sweetener, syrup and cream until light and fluffy. Do not over whip or the icing will be too runny. If this happens just pop the icing into the fridge until it sets. Drop spoonfuls onto your cupcakes. You should have just enough icing for 12 cupcakes.

Decorate with sliced strawberries and enjoy.

Ingredients

- 1 Pkg Farm Girl Vanilla Muffin Mix
- 4 eggs
- 6 T butter
- red food colour
- 1/2 block cream cheese
- 2 T Walden Fams Strawberry Syrup
- 3 T Whipping Cream
- 2 T sweetener (icing sugar)
- 4 large strawberries

