

Red Velvet Cupcakes with Cream Cheese Frosting

Prep Time: 20 min Start to Finish: 2 hr 24 Cupcakes

1 teaspoon water
1 bottle (1 oz) red food color
1 box (1 lb 2.25 oz) devil's food cake mix with pudding in the mix
Water, vegetable oil and eggs called for on cake mix box
1 container (1 lb) cream cheese
creamy ready-to-spread frosting

1 Heat oven to 375°F. Place paper baking cup in each of 24 regular-size muffin cups. In small bowl, mix 1 teaspoon water and 3 or 4 drops of the food color; set aside.

2 In large bowl, beat cake mix, 1¼ cups water, the oil, eggs and remaining bottle of food color with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.

3 Bake 18 to 23 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

4 Frost cupcakes. Using a fine-tip brush, paint cupcakes with red food color paint, swirling paint to create design. Store loosely covered at room temperature.

1 Cupcake: Calories 220 (Calories from Fat 100); Total Fat 11g (Saturated Fat 3g); Cholesterol 25mg; Sodium 220mg; Total Carbohydrate 29g (Dietary Fiber 0g)

Jazz up these cupcakes by serving with vanilla ice cream topped with red candy sprinkles or a drizzle of grenadine syrup.



S'mores Cupcakes

Prep Time: 45 min ■ Start to Finish: 2 hr ■ 24 Cupcakes

Cupcakes

1 box (1 lb 2.25 oz) yellow cake mix with pudding in the mix
Water, vegetable oil and eggs called for on cake mix box
1 cup graham cracker crumbs
4 bars (1.55 oz each) milk chocolate candy, finely chopped

Frosting

1 jar (7 oz) marshmallow creme
½ cup butter or margarine, softened
2 cups powdered sugar
1 to 2 teaspoons milk
1 bar (1.55 oz) milk chocolate candy, if desired
24 teddy bear-shaped graham snacks, if desired

1 Heat oven to 375°F. Place paper baking cup in each of 24 regular-size muffin cups. In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Fold in graham cracker crumbs and chopped chocolate bars. Divide batter evenly among muffin cups.

2 Bake 20 to 24 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

3 Remove lid and foil seal from jar of marshmallow creme. Microwave on High 15 to 20 seconds. In large bowl, beat marshmallow creme, butter and powdered sugar on low speed until blended. Beat in enough milk, ½ teaspoon at a time, to make frosting spreadable. Spread over tops of cupcakes.

4 Divide chocolate bar into rectangles. Cut each rectangle diagonally in half and place on top of each cupcake. Top each cupcake with teddy bear-shaped snack. After frosting has set, store loosely covered at room temperature.

1 Cupcake: Calories 280 (Calories from Fat 110); Total Fat 12g (Saturated Fat 5g); Cholesterol 40mg; Sodium 210mg; Total Carbohydrate 41g (Dietary Fiber 0g)

To keep the chocolate from sinking into the cake batter, chop it finely.



Happy Birthday Marshmallow Cupcakes

Prep Time: 30 min ■ Start to Finish: 1 hr 45 min ■ 24 Cupcakes

White Cupcakes (page 144)
Creamy Vanilla Frosting (page 148)
24 to 30 large marshmallows
Colored sugar or candy sprinkles
White or colored birthday candles

- 1** Bake White Cupcakes as directed for muffin cups to make 24 cupcakes.
Make Creamy Vanilla Frosting; frost cupcakes.
- 2** Cut marshmallows with dampened kitchen scissors into slices; sprinkle with colored sugar. Arrange on cupcakes in flower shape. Place candle in middle of each flower.

1 Cupcake (Cake and Frosting): Calories 360 (Calories from Fat 110); Total Fat 12g (Saturated Fat 4.5g); Cholesterol 15mg; Sodium 240mg; Total Carbohydrates 61g (Dietary Fiber 0g)



Wedding Cupcakes

Prep Time: 45 min ■ Start to Finish: 2 hrs ■ 24 Cupcakes

- White Cupcakes (page 144)
- White paper baking cups
- Creamy Vanilla Frosting (page 148)
- Decorating Options**
- White Chocolate Curls (below)
- Pink rose petals
- Handmade paper, cut into 8 x 1 1/4-inch strips
- Decorator sugar crystals or edible glitter
- Ribbon

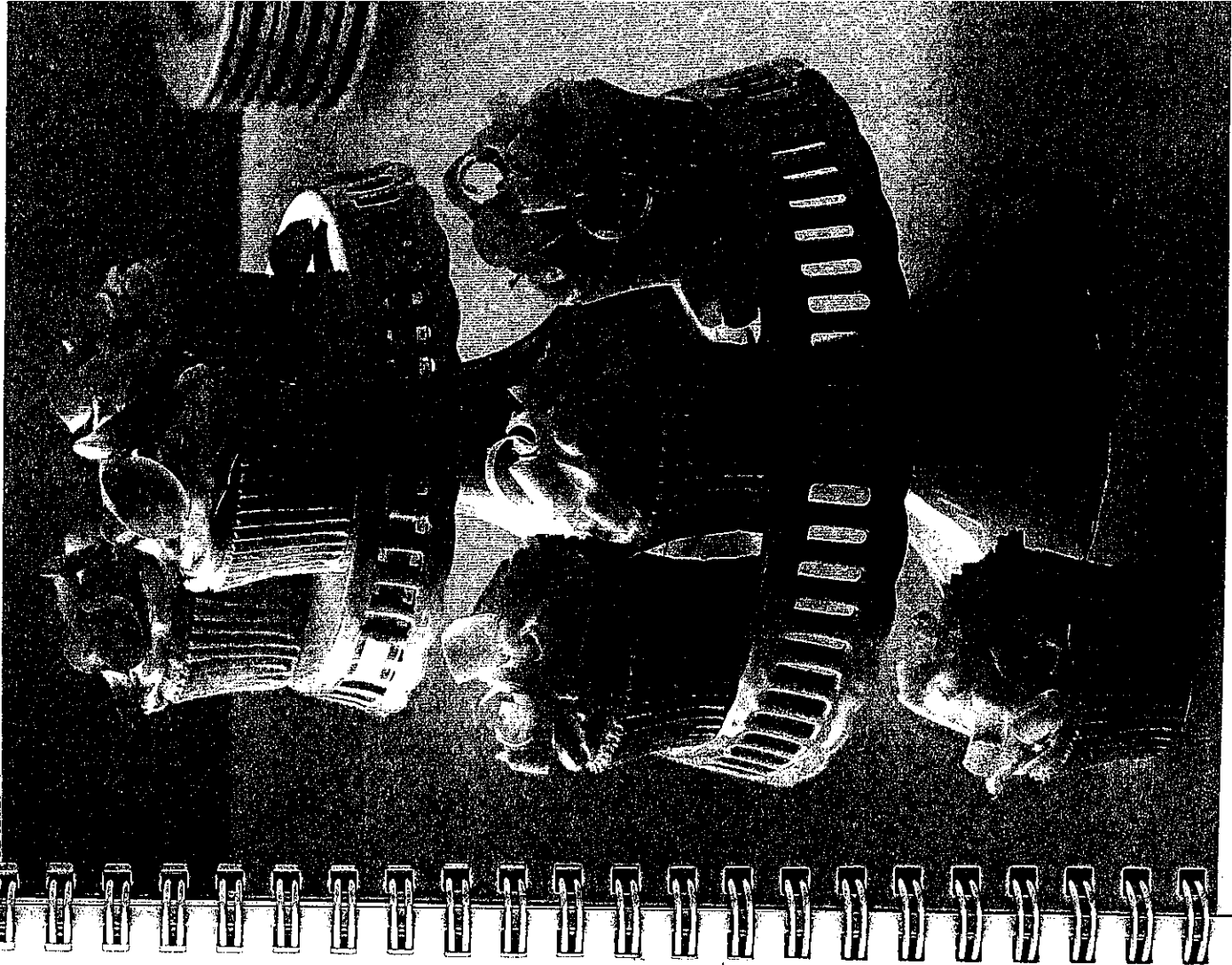
1 Bake White Cupcakes as directed for muffin cups to make 24 cupcakes, using white paper baking cups. Make Creamy Vanilla Frosting; frost cupcakes.

2 Choose from these decorating options:

- Top cupcakes with White Chocolate Curls (below) or rose petals.
- Wrap handmade paper around each cupcake; attach with permanent double-stick tape.
- Sprinkle decorator sugar crystals or edible glitter over frosting.
- Wrap ribbon around each cupcake and tie in a bow.

1 Cupcake (Cake and Frosting): Calories 320 (Calories from Fat 100); Total Fat 11g (Saturated Fat 4g); Cholesterol 15mg; Sodium 220mg; Total Carbohydrate 51g (Dietary Fiber 0g)

White Chocolate Curls: Place bar of room-temperature white chocolate on waxed paper. Make curls by pulling a vegetable peeler toward you in long, thin strokes while pressing firmly against the chocolate. (If curls crumble or stay too straight, chocolate may be too cold; placing the heel of your hand on the chocolate will warm it enough to get good curls.) Transfer each curl carefully with a toothpick to a waxed paper-lined cookie sheet or directly onto frosted cupcake.



Hopping Bunny Cupcakes

Prep Time: 30 min ■ Start to Finish: 1 hr 45 min ■ 24 Cupcakes

- 1 box (1 lb 2.25 oz) yellow or white cake mix with pudding in the mix
- Water, vegetable oil and eggs called for on cake mix box
- Few drops red food color
- 2 containers (12 oz each) fluffy white whipped ready-to-spread frosting
- 5 large marshmallows
- Pink sugar
- Candy decorations and sprinkles, as desired

1 Heat oven to 350°F. Make and bake cake mix as directed on box for 24 cupcakes, using water, oil and eggs. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

2 Stir just enough red food color into 1 container of frosting to tint frosting pink. Frost cupcakes with pink frosting.

3 Spoon 1 heaping teaspoonful white frosting on center of each cupcake. To make ears, cut each large marshmallow crosswise into 5 pieces, using kitchen scissors, cut through center of each marshmallow piece to within ¼ inch of edge. Separate to look like bunny ears; press 1 side of cut edges into pink sugar, flattening slightly. Arrange on each of the white frosting mounds. Use candy decorations and sprinkles to make eyes, nose and whiskers. Store loosely covered.

1 Cupcake (Cake and Frosting): Calories: 250 (Calories from Fat 100); Total Fat 11g (Saturated Fat 3g); Cholesterol 25mg; Sodium 180mg; Total Carbohydrate 35g (Dietary Fiber 0g)



Holly-Day Red Velvet Cupcakes

Prep Time: 40 min ■ Start to Finish: 1 hr 30 min ■ 24 Cupcakes

Cupcakes

- 2¼ cups all-purpose flour
- ¼ cup unsweetened baking cocoa
- 1 teaspoon salt
- ½ cup butter or margarine, softened
- 1½ cups granulated sugar
- 2 eggs
- 1 bottle (1 oz) red food color
- 1½ teaspoons vanilla
- 1 cup buttermilk
- 1 teaspoon baking soda
- 1 tablespoon white vinegar
- Marshmallow Buttercream Frosting**
- 1 jar (7 oz) marshmallow creme
- 1 cup butter or margarine, softened
- 2 cups powdered sugar
- 24 spearmint gumdrop leaves
- 72 red cinnamon candies

1 Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups. In small bowl, mix flour, cocoa and salt; set aside. In large bowl, beat ½ cup butter and granulated sugar with electric mixer on medium speed until mixed. Add eggs; beat 1 to 2 minutes or until light and fluffy. Stir in food color and vanilla.

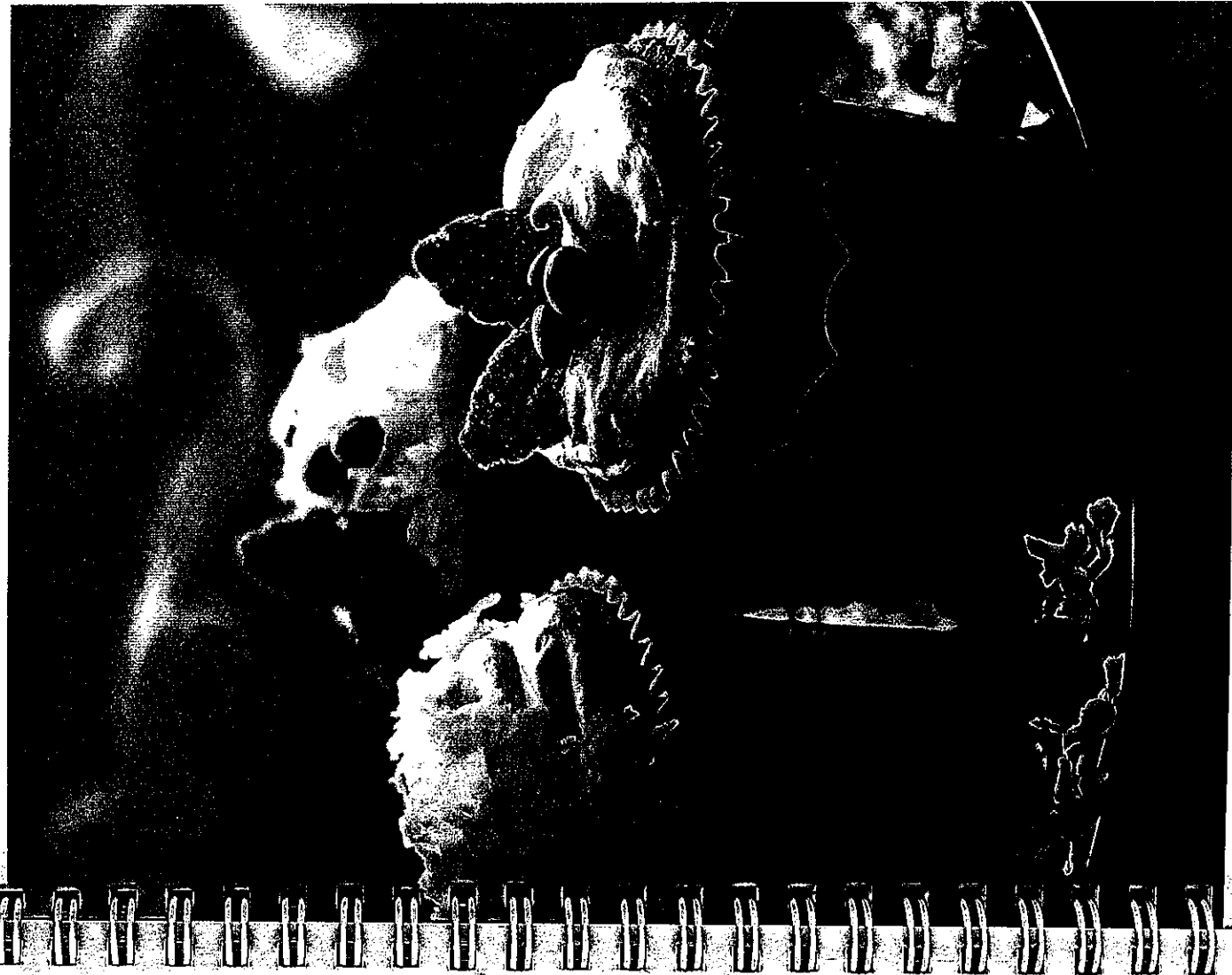
2 Beat in flour mixture alternately with buttermilk on low speed just until blended. Beat in baking soda and vinegar until well blended. Divide batter evenly among muffin cups.

3 Bake 20 to 22 minutes or until toothpick inserted in center comes out clean. Remove to cooling racks. Cool completely, about 30 minutes.

4 Remove lid and foil seal from jar of marshmallow creme. Microwave on High 15 to 20 seconds to soften. In large bowl, beat marshmallow creme and 1 cup butter with electric mixer on medium speed until smooth. Beat in powdered sugar until smooth.

5 Spoon 1 heaping tablespoon frosting onto each cupcake, swirling frosting with back of spoon. Cut one spearmint leaf candy in half horizontally; place leaves on frosting, pressing down slightly to form holly sprig. Place 3 red cinnamon candies in center of sprig, pressing down slightly, for berries.

1 Cupcakes: Calories 280 (Calories from Fat 110); Total Fat 12g (Saturated Fat 6g); Cholesterol 50mg; Sodium 250mg; Total Carbohydrate 39g (Dietary Fiber 0g)

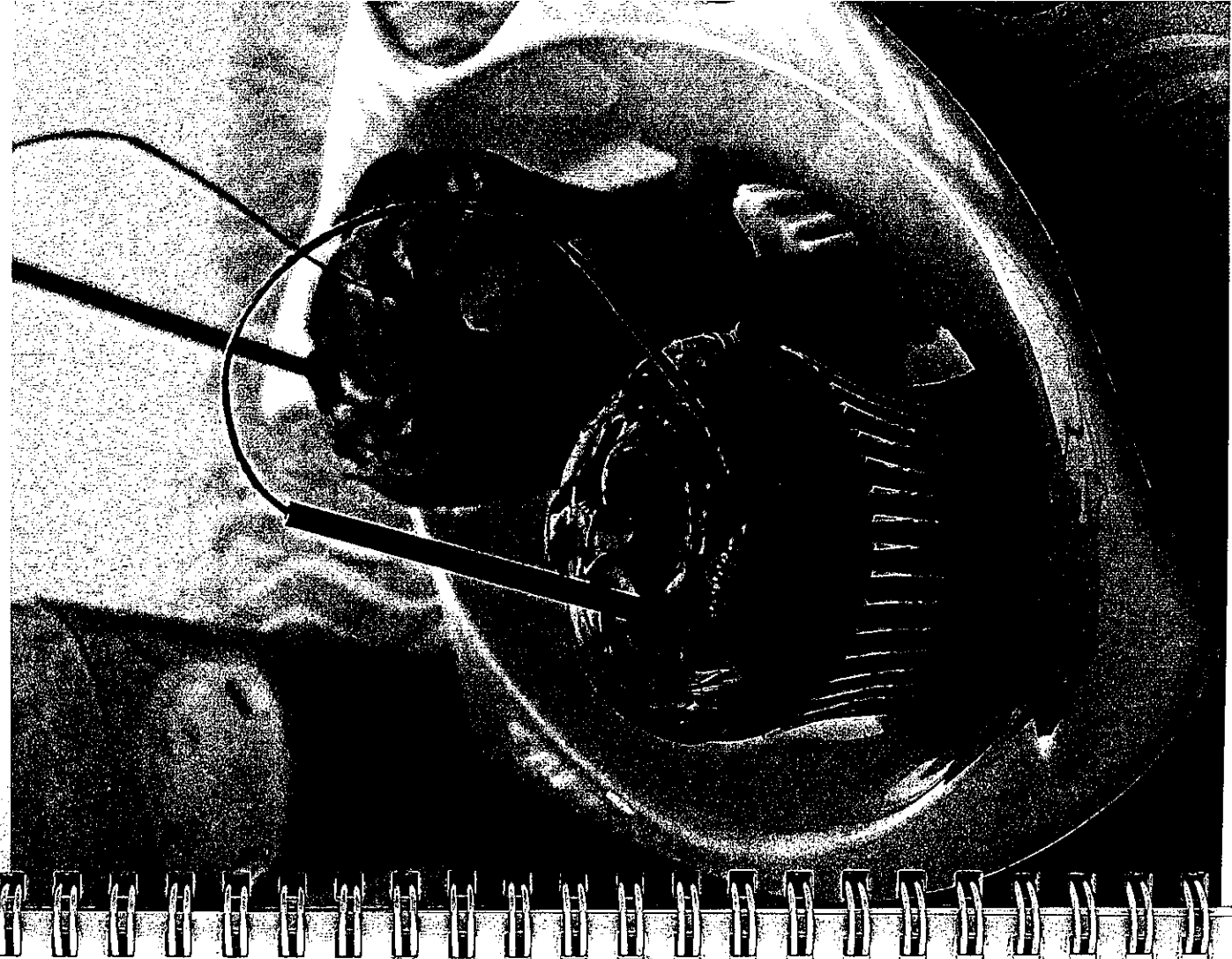


Goin' Fishin' Cupcakes

Prep Time: 35 min ■ Start to Finish: 1 hr 35 min ■ 24 Cupcakes

- 1 box (1 lb 2.25 oz) devil's food cake mix with pudding in the mix
 - Water, vegetable oil and eggs called for on cake mix box
 - 1 container (1 lb) vanilla creamy ready-to-spread frosting
 - Blue liquid or paste food color
 - 24 cocktail straws
 - 24 pieces thick craft thread, dental floss or fish line, each 6½ inches long
 - 24 assorted chewy fruit flavored snacks in shark shapes (from 2 to 3.9-oz packets)
- 1** Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups. Make cake mix as directed on box, using water, oil and eggs. Divide batter evenly among muffin cups.
 - 2** Bake 15 to 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
 - 3** In medium bowl, mix frosting and a few drops of food color. Frost cupcakes with blue frosting. Pull up on frosting, using metal spatula, so frosting looks like waves.
 - 4** Cut each straw to make one 3-inch piece. Insert piece of craft thread into one end of each straw piece to look like fishing line. Attach 1 shark snack to other end of craft thread. Stick end of straw into cupcake to hold fishing pole upright, and gently press shark snack into icing. Store loosely covered at room temperature.

1 Cupcake: Calories 230 (Calories from Fat 100); Total Fat 11g (Saturated Fat 3g); Cholesterol 25mg; Sodium 230mg; Total Carbohydrate 31g (Dietary Fiber 0g)



Angel Food Cupcakes

Prep Time: 20 min ■ Start to Finish: 1 hr 5 min ■ 30 Cupcakes

- 1½ cups powdered sugar
- 1 cup cake flour
- 1½ cups egg whites (about 12)
- 1½ teaspoons cream of tartar
- 1 cup granulated sugar
- 1½ teaspoons vanilla
- ½ teaspoon almond extract
- ¼ teaspoon salt

- 1 Move oven rack to lowest position. Heat oven to 375°F. Place paper baking cup in each of 30 regular-size muffin cups. In small bowl, mix powdered sugar and flour; set aside.
- 2 In large bowl, beat egg whites and cream of tartar with electric mixer on medium speed until foamy. Beat in granulated sugar, 2 tablespoons at a time, on high speed, adding vanilla, almond extract and salt with the last addition of sugar. Continue beating until stiff and glossy. Do not underbeat.
- 3 Sprinkle sugar-flour mixture, ¼ cup at a time, over meringue, folding in with rubber spatula just until sugar-flour mixture disappears. Divide batter evenly among 30 muffin cups.
- 4 Bake 15 to 20 minutes or until cracks in cupcakes feel dry and tops spring back when touched lightly. Remove from pan to cooling rack. Cool completely, about 30 minutes.

1 Cupcake: Calories 70 (Calories from Fat 0); Total Fat 0g (Saturated Fat 0g); Cholesterol 0mg; Sodium 40mg; Total Carbohydrate 16g (Dietary Fiber 0g)

Chocolate Angel Food Cupcakes: Substitute ¼ cup unsweetened baking cocoa for ¼ cup of the flour. Omit almond extract.

Chocolate Cupcakes

Prep Time: 15 min ■ Start to Finish: 1 hr 15 min ■ 24 Cupcakes

- 2¼ cups all-purpose flour
- 1½ cups sugar
- ¾ cup butter or margarine, room temperature
- ⅔ cup unsweetened baking cocoa
- 1¼ cups water
- 1¼ teaspoons baking soda
- 1 teaspoon salt
- ¼ teaspoon baking powder
- 1 teaspoon vanilla
- 2 eggs

- 1 Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups.
- 2 In large bowl, beat all ingredients with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.
- 3 Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

1 Cupcake: Calories 270 (Calories from Fat 90); Total Fat 10g (Saturated Fat 6g); Cholesterol 65mg; Sodium 240mg; Total Carbohydrate 40g (Dietary Fiber 1g)

White Cupcakes

Prep Time: 15 min • Start to Finish: 1 hr 15 min • 24 Cupcakes

- 2¼ cups all-purpose flour
- 1½ cups sugar
- ⅔ cup shortening
- 1¼ cups milk
- ¾ teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon vanilla
- 5 egg whites

1 Heat oven to 350°F. Grease bottom and sides of 24 regular-size or 36 mini muffin cups with shortening and lightly flour, or line with paper baking cups.

2 In large bowl, beat all ingredients except egg whites with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 2 minutes, scraping bowl occasionally. Beat in egg whites on high speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.

3 Bake 20 to 25 minutes for regular-size muffin cups or 10 to 15 minutes for mini muffin cups, or until toothpick inserted in center comes out clean or until cake springs back when touched lightly in center. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 1 hour.

1 Cupcake: Calories 150 (Calories from Fat 45); Total Fat 5g (Saturated Fat 1.5g); Cholesterol 0mg; Sodium 170mg; Total Carbohydrate 25g (Dietary Fiber 0g)

Almond Cupcakes: Substitute 1 teaspoon almond extract for the vanilla.

Hazelnut Cupcakes: Add 1 cup ground hazelnuts (filberts) with ingredients.

Marble Cupcakes: Pour half of batter into another bowl. Mix 2 ounces unsweetened baking chocolate, melted and cooled, 1 tablespoon sugar, 2 tablespoons warm water and ¼ teaspoon baking soda. Stir into one batter. Spoon light and dark batters alternately into muffin cups. Cut through batter once or twice for marbled design.

Pastel Marble Cupcakes: Divide batter into 3 equal parts. Tint one part with 2 or 3 drops red food color and one part with 2 or 3 drops green food color; leave other part plain. Spoon batters alternately into muffin cups. Cut through batter once or twice for marbled design.

Yellow Cupcakes

Prep Time: 15 min • Start to Finish: 1 hr 15 min • 24 Cupcakes

- 2¼ cups all-purpose flour
- 1¼ cups sugar
- ½ cup butter or margarine, softened
- ¼ cups milk
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon vanilla
- 3 large eggs

1 Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups.

2 In large bowl, beat all ingredients with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.

3 Bake 20 to 25 minutes until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

1 Cupcake: Calories 220 (Calories from Fat 70); Total Fat 8g (Saturated Fat 4.5g); Cholesterol 45mg; Sodium 220mg; Total Carbohydrate 30g (Dietary Fiber 0g)

Orange-Coconut Cupcakes: Omit vanilla. Add 1 tablespoon grated orange peel and 1 cup flaked coconut with ingredients.

Lemon-Poppy Seed Cupcakes: Omit vanilla. Add 1 tablespoon grated lemon peel and 2 tablespoons poppy seed with ingredients.

Angel Food Cupcakes

Prep Time: 20 min ■ Start to Finish: 1 hr 5 min ■ 30 Cupcakes

- 1½ cups powdered sugar
- 1 cup cake flour
- 1½ cups egg whites (about 12)
- 1½ teaspoons cream of tartar
- 1 cup granulated sugar
- 1½ teaspoons vanilla
- ½ teaspoon almond extract
- ¼ teaspoon salt

1 Move oven rack to lowest position. Heat oven to 375°F. Place paper baking cup in each of 30 regular-size muffin cups. In small bowl, mix powdered sugar and flour; set aside.

2 In large bowl, beat egg whites and cream of tartar with electric mixer on medium speed until foamy. Beat in granulated sugar, 2 tablespoons at a time, on high speed, adding vanilla, almond extract and salt with the last addition of sugar. Continue beating until stiff and glossy. Do not underbeat.

3 Sprinkle sugar-flour mixture, ¼ cup at a time, over meringue, folding in with rubber spatula just until sugar-flour mixture disappears. Divide batter evenly among 30 muffin cups.

4 Bake 15 to 20 minutes or until cracks in cupcakes feel dry and tops spring back when touched lightly. Remove from pan to cooling rack. Cool completely, about 30 minutes.

1 Cupcake: Calories 70 (Calories from Fat 0); Total Fat 0g (Saturated Fat 0g); Cholesterol 0mg; Sodium 40mg; Total Carbohydrate 16g (Dietary Fiber 0g)

Chocolate Angel Food Cupcakes: Substitute ¼ cup unsweetened baking cocoa for ¼ cup of the flour. Omit almond extract.

Chocolate Cupcakes

Prep Time: 15 min ■ Start to Finish: 1 hr 15 min ■ 24 Cupcakes

- 2¼ cups all-purpose flour
- 1⅓ cups sugar
- ¾ cup butter or margarine, room temperature
- ⅔ cup unsweetened baking cocoa
- 1¼ cups water
- 1¼ teaspoons baking soda
- 1 teaspoon salt
- ¼ teaspoon baking powder
- 1 teaspoon vanilla
- 2 eggs

1 Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups.

2 In large bowl, beat all ingredients with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.

3 Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

1 Cupcake: Calories 270 (Calories from Fat 90); Total Fat 10g (Saturated Fat 6g); Cholesterol 65mg; Sodium 240mg; Total Carbohydrate 40g (Dietary Fiber 1g)

Buttercream Frosting

Prep Time: 10 min ■ Start to Finish: 10 min ■ 3 cups

- 4 cups powdered sugar
- 1/2 cup butter or margarine, softened
- 1/2 cup shortening
- 2 to 3 tablespoons milk
- 1 teaspoon vanilla or almond extract

In large bowl, beat powdered sugar, butter and shortening with electric mixer on low speed until blended. Beat in milk and vanilla on medium speed until smooth. If necessary, stir in milk, a few drops at a time, until spreadable.

2 Tablespoons: Calories 150 (Calories from Fat 70); Total Fat 8g (Saturated Fat 3g); Cholesterol 10mg; Sodium 25mg; Total Carbohydrate 20g (Dietary Fiber 0g)

Vanilla Buttercream Frosting

Prep Time: 10 min ■ Start to Finish: 10 min ■ 12 Servings (about 1 3/4 cups)

- 3 cups powdered sugar
- 1/3 cup butter or margarine, room temperature
- 1 1/2 teaspoons vanilla
- 1 to 2 tablespoons milk

In a medium bowl, mix the powdered sugar and butter with a spoon or electric mixer on low speed until well mixed. Stir in vanilla and 1 tablespoon of the milk. Gradually beat in just enough remaining milk to make frosting smooth and spreadable. If frosting is too thick, beat in more milk, a few drops at a time. If frosting becomes too thin, beat in a small amount of powdered sugar.

1 Serving: Calories 165 (Calories from Fat 45); Total Fat 5g (Saturated Fat 3g); Cholesterol 15mg; Sodium 35mg; Total Carbohydrate 30g (Dietary Fiber 0g)

Peanut Butter Buttercream Frosting: Substitute peanut butter for the butter. Increase milk to 1/4 cup, adding more if necessary, a few drops at a time.

Cream Cheese Frosting

Prep Time: 10 min ■ Start to Finish: 10 min ■ About 2 1/2 cups

- 1 package (8 oz) cream cheese, softened
- 1 tablespoon milk
- 1 teaspoon vanilla
- 4 cups powdered sugar

In large bowl, beat cream cheese, milk and vanilla with electric mixer on low speed until smooth. Gradually beat in powdered sugar, 1 cup at a time, until smooth and spreadable. Refrigerate any remaining frosted cupcakes.

2 Tablespoons: Calories 140 (Calories from Fat 35); Total Fat 4g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 35mg; Total Carbohydrate 24g (Dietary Fiber 0g)

Coconut Cream Frosting

Prep Time: 10 min ■ Start to Finish: 10 min ■ About 3 cups

- 3 cups powdered sugar
- 1/3 cup butter or margarine, softened
- 1/4 teaspoon salt
- 1 teaspoon coconut extract
- 1 to 3 tablespoons milk

In medium bowl, beat powdered sugar, butter and salt with spoon or with electric mixer until well blended. Beat in coconut extract and 1 tablespoon milk. Gradually beat in just enough remaining milk to make frosting smooth and spreadable.

2 Tablespoons: Calories 80 (Calories from Fat 25); Total Fat 2.5g (Saturated Fat 1.5g); Cholesterol 5mg; Sodium 40mg; Total Carbohydrate 15g (Dietary Fiber 0g)

Creamy Chocolate Frosting

Prep Time: 5 min ▮ Start to Finish: 5 min ▮ 2 ¼ cups

½ cup butter or margarine, softened
3 cups powdered sugar
3 oz unsweetened baking chocolate,
melted and cooled
2 teaspoons vanilla
About 3 tablespoons milk

In large bowl, mix butter and chocolate with spoon or electric mixer on low speed. Beat in powdered sugar. Beat in vanilla and milk until smooth and spreadable.

2 Tablespoons: Calories 160 (Calories from Fat 70); Total Fat 8g (Saturated Fat 4g); Cholesterol 15mg; Sodium 35mg; Total Carbohydrate 21g (Dietary Fiber 0g)

Creamy Cocoa Frosting: Substitute ½ cup unsweetened baking cocoa for the chocolate.

Creamy Vanilla Frosting

Prep Time: 5 min ▮ Start to Finish: 5 min ▮ About 4 cups

5½ cups powdered sugar
2 teaspoons vanilla
⅔ cup butter or margarine, softened
About 3 tablespoons milk

In large bowl, beat powdered sugar and butter with spoon or electric mixer on low speed. Beat in vanilla and milk until smooth and spreadable.

2 Tablespoons: Calories 160 (Calories from Fat 45); Total Fat 5g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 35mg; Total Carbohydrate 28g (Dietary Fiber 0g)

Creamy Almond Frosting: Substitute 1½ teaspoons almond extract for the vanilla.

Creamy Citrus Frosting: Omit vanilla. Substitute lemon or orange juice for the milk. Stir in ½ teaspoon grated lemon peel or 2 teaspoons grated orange peel.

Peanut Butter Frosting: Substitute peanut butter for the butter. Increase milk to ¼ to ⅓ cup.

Creamy White Frosting

Prep Time: 5 min ▮ Start to Finish: 5 min ▮ About 3 cups

4 cups powdered sugar
½ cup shortening
½ teaspoon clear vanilla or almond extract
2 to 3 tablespoons milk

In large bowl, beat powdered sugar and shortening with spoon or electric mixer on low speed. Beat in vanilla and milk until smooth and spreadable.

2 Tablespoons: Calories 120 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 1g); Cholesterol 0mg; Sodium 0mg; Total Carbohydrate 20g (Dietary Fiber 0g)