



White Chocolate Cupcakes



Cupcakes:

3 oz. white chocolate
baking squares
2 T whipping cream
1 box white cake mix
1 cup sour cream
½ c vegetable oil
3 eggs

Frosting:

3 oz. white chocolate baking squares
3 T whipping cream
½ c butter, softened
3 c powdered sugar
Garnish (optional):
½ c chopped pecans, toasted if desired

Heat oven to 350. Line cupcake pans with cupcake liners. In double broiler, melt chocolate squares and whipping cream, stirring often, until completely melted. Cool 10-15 minutes. In large bowl, beat cake mix, sour cream, oil, eggs and chocolate mixture on low for 30 seconds and then on medium for 2 minutes. Pour batter into cupcake liners, filling half full.

Bake 12-13 minutes or until barely golden brown. If making miniature cupcakes, bake 9-10 minutes. Cool 5 minutes and remove cupcakes to wire rack. Cool completely.

Meanwhile, make frosting by heating chocolate squares and whipping cream in double broiler, stirring often, until completely melted. Cool 10-15 minutes. In medium bowl, beat butter and 2 cups powdered sugar on medium speed until blended. Add chocolate mixture. Blend well. Add remaining powdered sugar and beat until smooth. Spread frosting over cupcakes.

To toast pecans: heat oven to 350. Spread pecans in ungreased shallow pan. Bake uncovered 6-8 minutes, stirring occasionally until light brown. Sprinkle on freshly frosted cupcakes.