Plum White Cupcakes

Ingredients

1 cup + 2-1/2 Tbsp. white flour

1 cup sugar

2 tsp. baking powder

1/2 tsp. salt

1/2 cup + 2-1/2 Tbsp. milk (no substitutes)

1/3 cup shortening

1/2 tsp. vanilla extract

3 egg whites (unbeaten)

1 cup plum jam

Directions

Preheat oven to 350 F. Fill a standard 12-cup muffin pan with paper liners; set aside. In a medium bowl, mix together flour, sugar, baking powder and salt. Add milk and shortening to dry ingredients; beat on medium speed for 2 minutes. Add vanilla extract and egg whites; beat for 2 more minutes. Fill cupcake liners two-thirds full. Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean. Transfer cupcakes onto wire rack and let cool completely.

When ready, hollow out and reserve a small cone section from the top of each cupcake, fill the hole with plum jam and replace cut-out portion of cake.

White Frosting

Ingredients

1 stick butter, softened

3 cups powdered sugar, divided

1 tsp. vanilla extract

2 Tbsp. milk

Candy beads (optional)

Directions

Place softened butter in a large bowl of an electric mixer and beat until creamy. Add 1 cup powdered sugar, a little at a time and mix on low speed until combined. Incorporate remaining powdered sugar, vanilla extract and milk, mixing until well blended.

To decorate the cupcakes, fill a pastry bag fitted with a large star tip and, starting from the outer edge, squeeze frosting out in a circular motion toward the center until the entire surface is covered. Gently place prepared lavender rose on top as pictured and embellish with candy beads if desired.