

Cupcakes

in a Winston Cvap & Retherm Oven



Ingredients

Servings: 12

Cupcakes

Take your favorite standard size box mix and use 4 eggs, $\frac{3}{4}$ cup oil, 1 tsp vanilla, 1 cup sour cream and $\frac{3}{4}$ cup sugar. Mix and bake.

Buttercream Icing

- 1 $\frac{1}{4}$ cups granulated sugar
- $\frac{1}{4}$ cup water
- 4 egg whites (about $\frac{1}{2}$ cup)
- 1 teaspoon vanilla extract
- 1 cup (2 sticks) unsalted butter, cubed and softened at room temperature
- Pinch of salt, optional

Method

Cook & Hold settings:

Constant cook ON

Food Temperature 165

Browning 10

Bake at the recommended time listed for your specific cake recipe.

Retherm Oven Settings:

Channel #4

Cook for recommended time and check mid-way through cook cycle

1. Combine sugar and water in a medium-sized saucepan. Heat over low heat, stirring with a metal spoon, until the sugar has dissolved and the syrup is clear. Increase heat to medium-high and allow syrup to come to a boil.
2. Place egg whites in a stand mixer fitted with a whisk, or in a medium bowl. If using a hand held mixer, and beat until whites are almost able to hold soft peaks.

3. Cook syrup until it reaches 235°F. Then immediately remove from heat and slowly drizzle the hot syrup into the bowl with the egg whites, mixing continuously to prevent the eggs from scrambling.

4. Once all the syrup has been added, keep mixing until the bottom of the bowl feels cool to the touch and the meringue has cooled down to body temperature.

5. Add butter one cube at a time, beating well after each addition. Beat in vanilla and salt. The mixture may start to look as if it's separating, but don't panic: just keep mixing and whipping until the buttercream comes together and becomes smooth and gorgeous.

6. Use immediately, or refrigerate in an airtight container or a zipper-lock bag in the fridge for up to two weeks or in the freezer for up to two months. Serve buttercream at room temperature.