Source: Oregon Wheat Foundation

Oreo Cookies and Cream Cupcakes

Servings: 12 - 16 cupcakes

Ingredients:

1 3/4 cups all-purpose flour
1/4 cup corn starch
3/4 teaspoon baking powder
1/4 teaspoon baking soda
1/2 cup butter, softened to room temperature
1 cup granulated sugar
3 large egg whites, at room temperature
2 teaspoons pure vanilla extract
1/2 cup full-fat sour cream, at room temperature
1/2 cup whole milk, at room temperature
1 1/2 cups chopped traditional flavored Oreo cookies (about 12 Oreos)

Vanilla Buttercream Frosting:

1 cup butter, softened to room temperature
3 1/2 cups powdered sugar
4 Tablespoons cream, whole milk, or half & half
2 teaspoon pure vanilla extract

For decoration:
1/3 cup or so of finely crushed Oreo cookies
6 -8 Oreo cookies cut in half

Note: You can use a knife, spoon, or spatula to frost the cupcakes. However, no piping is allowed. The frosting recipe makes more than needed. The extra can be frozen for later use.

Directions:

1. Preheat the oven to 350 degrees.
2. Line a muffin pan(s) with 16 -17 liners. Set aside.
3. Sift dry ingredients: flour, corn starch, baking powder and baking soda thoroughly together, set aside.
4. Using a handheld or stand mixer fitted with a paddle attachment, beat the butter and sugar on medium speed until creamed together – about 3 minutes – scaping down sides of bowl as needed.
5. Add egg whites and beat at high speed until smooth and combined, about 2 minutes.
6. Add the sour cream and vanilla and beat on medium high speed until combined, about 1 minute.
7. Add the dry ingredients - with the mixer at a low speed and then slowly pour in the milk. Beat just until combined, do not over-mix. Scrap the sides and bottom of the bowl to make sure there are no lumps. Fold in the chopped Oreos.
8. Spoon the batter into the liners – fill about 2/3 full to avoid spilling over the sides.
9. Bake for 17-20 minutes, or until a toothpick inserted in the center comes out clean. Cool the cupcakes in the pan for 20 minutes and then remove them to cool completely on a rack before frosting.
10. **To make the frosting:** beat the butter on medium speed until creamy, about 2 minutes. Add the powdered sugar, cream and vanilla. Beat at low speed for 30 seconds. Then increase to medium-high speed and beat for 2 full minutes.
11. Add 1/4 cup or so of powdered sugar or another Tablespoon of cream if the frosting is too thin or too thick to spread easily.
12. Frost cupcakes, then sprinkle Oreo cookie crumbs on top and add half of an Oreo cookie for a finishing touch.
13. Store in an airtight container or cover with plastic wrap.