

Getting a sugar fix

My sweet tooth is getting the best of me these days so I try not to keep sweets in the house. However, once in a while I break down and bake something really sweet and delicious to hide for my midnight snacks.

My most recent repeat recipe has been banana bread with a sugar crumble on the top, but when I came across this recipe, I knew that even the best bread in the world wouldn't beat it. So this weekend, I will be baking away, making myself a stash of this sugary treat to get me through another week. See how your family likes it.

With a little extra bake time, it bakes into a nice little sheet cake as well.

Sparkling Frosted Cupcakes

Cupcakes:

1 box white cake mix
1 1/4 cups champagne or sparkling cider
1/3 cup vegetable oil
3 egg whites
4 to 5 drops red food color

Frosting:

1/2 cup butter or margarine, softened
4 cups powdered sugar
1/4 cup champagne or sparkling cider
1 teaspoon vanilla
4 to 5 drops red food color

Bake at 350° until toothpick comes out clean.