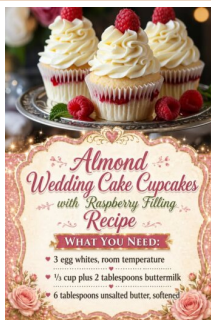


## Almond Wedding Cake Cupcakes with Raspberry Filling That Feel Elegant and Easy

3 egg whites, room temperature



**OVEN**  
**350°F**

**TIME**  
**18 to 22 min**

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**SAVE**  
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### INGREDIENTS

For the Cupcakes:

- 3 egg whites, room temperature
- 1/3 cup plus 2 tablespoons buttermilk
- 6 tablespoons unsalted butter, softened
- 1 cup granulated sugar
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 1/2 teaspoons almond extract
- 1 teaspoon vanilla extract

For the Filling:

- 1 cup raspberry jam or raspberry preserves
- 1/2 cup fresh raspberries, optional for extra filling texture

For the Frosting:

- 1 cup powdered sugar
- 2 to 3 tablespoons heavy cream
- 1/2 cup unsalted butter, softened
- Sliced almonds or sprinkles, optional topping

### DIRECTIONS

1. Preheat the oven to 350°F and line a cupcake pan with paper liners.
2. In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
3. In a large mixing bowl, cream the softened butter and granulated sugar until light and fluffy.
4. Add the egg whites gradually, mixing well after each addition.
5. Mix in the almond extract and vanilla extract.
6. Alternately add the dry ingredients and buttermilk to the batter, beginning and ending with the dry ingredients. Mix until just combined.
7. Fill the cupcake liners about two-thirds full.
8. Bake for 18 to 22 minutes, or until a toothpick inserted into the center comes out clean.
9. Let the cupcakes cool completely.
10. Use a small knife or cupcake corer to remove a small section from the center of each cupcake.
11. Fill each center with raspberry jam and a few fresh raspberries if using.
12. Replace a small piece of the cupcake top over the filling.
13. To make the frosting, beat the softened butter until creamy. Add the powdered sugar and heavy cream, then beat until smooth and fluffy.
14. Frost the cooled cupcakes and top with sliced almonds or sprinkles if desired.

## SWAPS & NOTES

Buttermilk helps keep the cupcakes soft and tender, but if you do not have any on hand, you can make a quick substitute by adding a little lemon juice or vinegar to regular milk and letting it sit for a few minutes.

Raspberry jam is the easiest option for filling, but raspberry preserves can add a little more texture.

If you want an even fruitier center, mixing in a few chopped fresh raspberries is a lovely touch, especially when serving these during spring and summer.

Almond extract is what gives these cupcakes their signature wedding-cake flavor, so it is worth using a good-quality one.

## TIPS FOR SUCCESS

Make sure your butter, egg whites, and buttermilk are at room temperature before starting.

That helps the batter mix more evenly and creates a softer, more uniform crumb.

Do not overfill the cupcakes with jam.

A little goes a long way, and too much filling can make the centers messy and harder to frost neatly.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/almond-wedding-cake-cupcakes-with-raspberry-filling-that-feel-elegant-and-easy/>