Candy Corn Cupcakes

2 cups flour

1 Tablespoon baking powder

½ teaspoon salt

¾ cup butter

2 teaspoons vanilla

1 teaspoon almond extract

1 ½ cups sugar

1 cup milk

5 egg whites

Combine dry ingredients.

Beat butter 2 minutes.

Add sugar gradually.

Beat in extracts.

Add 1/3 of flour, ½ of milk and repeat.

Beat egg whites until stiff.

Fold into batter.

Using a spoon, scoop 1 teaspoon of batter into each muffin cup.

Tint half of the remaining batter yellow and spoon into the same muffin cups.

Tint remaining batter orange and spoon into muffin cups.

Bake 30 minutes at 350.