**Pink Lemonade Cupcakes**

1 cups flour                                                    Cream Cheese Frosting

1/2 Tablespoon baking powder                     16 ounces cream cheese

1/4 teaspoon salt                                            6 Tablespoons butter

6 Tablespoons butter                                     1 ¼ cups powdered sugar

1 teaspoon vanilla                                         1 ½ teaspoons vanilla

1/2 teaspoon almond extract

3/4 sugar

1/2 cup milk

3 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 and pour into prepared pans.

Bake 30 minutes at 350.

For Frosting:

Combine cream cheese and butter.

Beat on high.

Reduce to low and add sugar.

Beat in vanilla.