Raspberry Filled Champagne Cupcakes

1 2/3 cups all purpose flour

1 cup sugar

1/4 tsp baking soda

1 tsp baking powder

3/4 cup salted butter, room temperature

3 egg whites

3/4 tsp vanilla extract

1/2 cup sour cream

1/2 cup + 2 tbsp champagne

1 batch of raspberry filling

vanilla buttercream

Combine butter, egg whites, vanilla, champagne and sour cream in bowl of standing mixer. Beat until just combined.

Combine flour, sugar, baking soda and baking powder.

Add dry ingredients to mixer and mix until just combined.

Scoop batter into cupcake pan.

Bake 22 minutes at 350.

Cut a hole in the center of each cupcake.

Fill each hole with a spoonful of raspberry filling.

Top with a swirl of vanilla buttercream and another spoonful of raspberry filling.