

# allyou



## Cupcake Creations

Sweet treats that are as fun to make as they are to eat.



### Easy Chocolate Cupcakes

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#### INGREDIENTS

- 6 ounces unsweetened chocolate, chopped
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 8 tablespoons (1 stick) unsalted butter, softened
- 2 cups sugar
- 1 teaspoon vanilla extract
- 4 large eggs
- 1 cup milk

#### PREPARATION

Melt chocolate in top of double boiler set over simmering water. Stir until smooth, remove from heat and cool until lukewarm. Preheat oven to 350°F. Place cupcake liners in two 12-cup muffin tins and one 6-cup muffin tin.

Stir flour, baking powder and salt in a large bowl until well mixed. Using an electric mixer, beat butter, sugar and vanilla until creamy and smooth. Add eggs one at a time, beating well after each. Stir in chocolate. On low speed, beat in 1/3 of dry ingredients, then half of milk. Repeat, ending with last third of dry ingredients. Do not overmix.

Fill each muffin cup about 2/3 full and bake until a toothpick inserted in center of a cupcake comes out clean, 15 to 20 minutes. Cool in pan on wire racks for 5 minutes, then remove and cool completely on racks.

**Yield: 30 cupcakes**



## Red Velvet Cupcakes

### CUPCAKES:

- 2¼ cups all-purpose flour
- 1½ teaspoons unsweetened cocoa powder
- ½ teaspoon salt
- 1½ teaspoons baking powder
- 12 tablespoons unsalted butter, at room temperature
- 1½ cups sugar
- 2 large eggs plus 2 large egg yolks
- 1½ tablespoons red food coloring
- 1½ teaspoons vanilla extract
- 1¼ cups milk

### FROSTING:

- 6 ounces cream cheese, at room temperature
- 3 tablespoons unsalted butter, at room temperature
- 1½ teaspoons vanilla extract
- 2¼ cups confectioners' sugar

**Make cupcakes:** Preheat oven to 350°F. Place paper liners in a 12-cup muffin tin and 4 cups of a 6-cup muffin tin. Fill 2 empty muffin cups halfway with water.

Mix flour, cocoa, salt and baking powder. In a separate bowl, with an electric mixer, beat butter until creamy. Gradually add sugar and beat until light and fluffy. Add eggs, one a time, beating well after each addition. Beat in yolks, food coloring and vanilla. Alternate adding dry ingredients and milk, beginning and ending with dry ingredients. Beat just until all ingredients are incorporated.

Divide batter among cupcake liners. Bake until a toothpick inserted into center of a cupcake comes out clean, about 20 minutes. Cool in pans on wire rack for 10 minutes, then remove cupcakes from pans to rack to cool completely.

**Make frosting:** Using an electric mixer on medium speed, beat cream cheese and butter until smooth. Beat in vanilla. Gradually add sugar and beat until easy to spread.

**Yield:** 16 cupcakes



## Sweet Li'l Bunny Cupcakes

### INGREDIENTS

- 1 cup sweetened flaked coconut, chopped in food processor
- Green food coloring
- ½ cup pink decorating sugar
- ½ cup yellow decorating sugar
- ½ cup green decorating sugar
- 1 16-oz. can vanilla frosting
- 24 cupcakes, any flavor
- Bunny candy decorations

1. Put coconut in a small ziplock bag. Add a few drops of green food coloring and massage coconut in bag until tinted.

2. Put each decorating sugar in a separate shallow bowl. Spread some vanilla frosting on top of a cupcake and roll edge evenly in a colored sugar. Repeat with remaining cupcakes, frosting and sugars.

3. Sprinkle a small mound of green coconut atop each frosted cupcake. Arrange bunny decorations in coconut.



## Golden Cupcakes

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### CUPCAKES

- 6 tablespoons unsalted butter, softened
- $\frac{3}{4}$  cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- 1  $\frac{1}{2}$  cups flour
- $\frac{2}{3}$  cup milk
- 3 cups Vanilla Buttercream

### BUTTERCREAM:

- 4 egg whites
- 1 cup granulated sugar
- 2  $\frac{1}{2}$  sticks (10 oz.) cold unsalted butter, cut into cubes
- $\frac{1}{4}$  tsp. salt
- 1  $\frac{1}{2}$  tsp. vanilla extract

**Make cupcakes:** Preheat oven to 350°F. Line a muffin tin with liners; set aside.

Using an electric mixer, cream butter and sugar at medium-high speed until fluffy, about 3 minutes. Add eggs one at a time, beating after each. Mix in vanilla, baking powder and salt at low speed. Mix in half of flour; add milk and remaining flour; mix at low speed until smooth.

Spoon batter into prepared cups. Bake until a cake tester comes out clean, 20 minutes. Let pan cool.

**Make frosting:** In an electric mixer bowl set over a saucepan of simmering water, whisk egg whites and sugar until sugar is nearly dissolved.

Remove bowl from pan. Whip mixture at high speed until stiff. Reduce speed and beat until cool, 5 minutes. (Mixture must be cool before adding butter.)

Add cold butter 1 piece at a time at medium-low speed. Beat at high speed until fluffy. Add salt and vanilla and mix at low speed until well blended.

**Yield:** 1 dozen



## Holly Jolly Cupcakes

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### INGREDIENTS

- White sparkling sugar
- Red and green M&M's Minis
- Candy spearmint leaves
- Red sprinkles or nonpareils
- Red licorice ropes

### Holly Cupcakes:

1. Dip cupcake edges in sparkling sugar.
2. Place 3 spearmint leaves and 3 red M&M's Minis on each cupcake.

### Wreath Cupcakes:

1. Place green M&M's Minis around edge of each cupcake in 2 rows. Scatter a few red sprinkles or nonpareils around Minis.
2. Press licorice rope into a bow shape and place on each cupcake.