



May 2010

Parent & Child: Cupcake Workshop

May 2010

Menu:

Classic Vanilla Cupcakes
with Chocolate Frosting & Sprinkles

Fresh Strawberries & Cream Cupcakes

Sticky Upside-Down Chocolate Cupcakes
with Chocolate Glaze



Classic Vanilla Cupcakes with Chocolate Frosting & Sprinkles

Makes 24 cupcakes

For the cupcakes:

2 1/3 cups flour
1 tablespoon baking powder
1/2 teaspoon salt
1 1/4 cups buttermilk
4 egg whites
1 teaspoon vanilla extract or paste
1 stick butter, at room temperature
1 1/2 cup sugar

For the frosting:

4 1/2 tablespoons cocoa powder
4 1/2 tablespoons boiling water
2 1/4 sticks butter, at room temperature
8 tablespoons powdered sugar
pinch salt
3/4 lb semi-sweet chocolate, melted and cooled at room temperature
sprinkles

— preparation —

For the cupcakes:

- Preheat oven to 350 degrees. Line cupcake tins with paper liners.
- In a bowl, whisk together the flour, baking powder and salt.
- In another bowl, whisk together the buttermilk, eggs and vanilla.
- Whip the butter with an electric mixer until fluffy. Add the sugar and beat until pale and fluffy.
- Add half the flour mixture. Beat until incorporated. Add the wet ingredients. Beat until incorporated. Add the rest of the flour mixture and beat until incorporated.
- Scoop the batter into the papers, filling about 2/3 full. Bake for 15 minutes or until a toothpick inserted into the center comes clean.
- Let cool completely before frosting.

For the frosting:

- Combine cocoa powder and boiling water, whisk until cocoa has dissolved.
- Beat the butter, powdered sugar and salt with an electric mixer until pale and fluffy.
- Add melted chocolate. Beat until combined.
- Add the cocoa mixture. Beat until combined.
- Frost your cupcakes and top with sprinkles.



Fresh Strawberry & Cream Cupcakes

Makes 24 cupcakes

For the cupcakes:

2 1/3 cups flour
1 tablespoon baking powder
1/2 teaspoon salt
1 1/4 cups buttermilk
4 egg whites
1 teaspoon vanilla extract or paste
1 stick butter, at room temperature
1 1/2 cup sugar
2 cups chopped fresh strawberries

For the frosting:

2 cups heavy whipping cream
1/4 cup powdered sugar
1/2 cup strawberry jam

— preparation —

For the cupcakes:

- Preheat oven to 350 degrees. Line cupcake tins with paper liners.
- In a bowl, whisk together the flour, baking powder and salt.
- In another bowl, whisk together the buttermilk, eggs and vanilla.
- Whip the butter with an electric mixer until fluffy. Add the sugar and beat until pale and fluffy.
- Add half the flour mixture. Beat until incorporated. Add the wet ingredients. Beat until incorporated. Add the rest of the flour mixture and beat until incorporated.
- Gently fold in the fresh strawberries.
- Scoop the batter into the papers, filling about 2/3 full. Bake for 15 minutes or until a toothpick inserted into the center comes clean.
- Let cool completely before frosting.

For the frosting:

- In the bowl of an electric mixer, whip together the heavy cream and powdered sugar until fluffy.
- Fold in the strawberry jam until combined.
- Frost cooled cupcakes with the strawberry frosting.



Sticky Upside-Down Chocolate Cupcakes with Chocolate Glaze

Makes 36 mini cupcakes

For the cupcakes:

1 1/2 cups flour
3/4 cup unsweetened cocoa powder
1 1/2 cups sugar
1 1/2 teaspoons baking soda
3/4 teaspoon baking powder
3/4 teaspoon salt
2 eggs
3/4 cup buttermilk
3 tablespoons vegetable oil
1 teaspoon vanilla
3/4 cups warm water

For the glaze:

6 oz semi-sweet chocolate, chopped
2/3 cup heavy cream
1 teaspoon corn syrup

— preparation —

For the cupcakes:

- Preheat oven to 350 degrees. Line mini cupcake tins with paper liners.
- In a large bowl, combine the flour, cocoa powder, sugar, baking soda, baking powder and salt. Whisk together.
- Add the eggs, buttermilk, oil, vanilla and water. Use an electric mixer to beat on low speed until combined.
- Scoop the batter into the paper liners, filling about 2/3 full.
- Bake for about 15 minutes or until a toothpick inserted into the center comes out clean. Remove from oven and let cool completely.

For the glaze:

- Place the chocolate in a bowl.
- Combine the cream and corn syrup in a pot over medium-high heat. Once the mixture is scalded, pour the cream over the chocolate and let sit for 2 minutes.
- Stir until all the chocolate is melted.
- Let sit at room temperature for 30 minutes before pouring over cupcakes or cake.
- Remove paper liners from the cupcakes and place upside down on a cooling rack. Pour the chocolate glaze over the cupcakes and serve.