



Cupcakes 101: Baking

Time to upgrade your typical box mix cupcakes!

Length: 75 minutes

Difficulty: Medium

Ingredients

- 1 box cake mix
- 1 cup buttermilk
- Vegetable oil
- 4 large eggs (in place of the amount called for on the box)

Materials

- Cupcake Tin
- Cupcake Liners
- Electric Mixer
- Measuring Cups
- Ziplock Bag

ACTIVITY INSTRUCTIONS

(Parental Warning: Oven Use)

1. Preheat the oven to 350 degrees. Line 24 muffin cups with paper liners
2. Follow the cake mix instructions, putting all the ingredients in a large bowl and using buttermilk in place of the water specified on the box (the box will call for more water than how much buttermilk you need), using the amount of vegetable oil specified on the box (1/3 cup for white cake, 1/2 cup for chocolate), and adding the 4 large eggs. Beat with an electric mixer until moistened, about 30 seconds. Increase the speed to high and beat for 2 minutes.
3. Spoon half of the batter into a ziplock bag. Snip a 1/4-inch corner from the bag and fill the cupcake liners 2/3 of the way full.
4. Bake until golden and a toothpick inserted into the center comes out clean (15-20 minutes). Remove the cupcakes from the baking pans, place on a wire rack and let cool completely.





Cupcakes 101: Decorating

Time to decorate those cupcakes!

Length: 10 minutes

Difficulty: easy

Ingredients

- 16 oz vanilla frosting
- 1-2 colors of food coloring

Materials

- Cookie Sheet
- Wax Paper
- Microwave Safe Bowl(s)
- Ziplock bag

ACTIVITY INSTRUCTIONS

(Parental Warning: Scissor Use)

1. Fill ziplock bag with 1/4 cup vanilla frosting and seal. Divide the remaining vanilla frosting in 1-2 microwavable bowls. Tint each bowl a different color and cover with plastic wrap to keep them from drying out.
2. Line a cookie sheet with wax paper. One bowl at a time, heat the frosting in the microwave for 5-7 seconds (until the texture is like lightly whipped cream).
3. Holding a cupcake by the liner, dip the entire top of the cupcake in the softened frosting. After dipping, hold the cupcake above the wax paper and let the extra frosting drip off the cupcake. Carefully flip the cupcake over and place on the cookie sheet. If frosting becomes too thick, use a knife to smooth out cupcakes or microwave it again.
4. Once all the cupcakes have been dipped in frosting, cut a small hole in the corner of the bag of white frosting. Pipe small decorations on each cupcake.
5. Enjoy!

