

Apple Pie Cupcakes

13

Apple Filling

- 4 tart apples
- 30g brown sugar
- 2 teaspoon cornstarch
- 1 teaspoon cinnamon
- 50g water

Cream Cheese Frosting

- 60g unsalted butter
- 125g cream cheese
- 75g Powder sugar
- 1 tea spoon cinnamon
- 1 teaspoon Vanilla

Cupcakes

- 185g cake flour
- 1 1/2 teaspoons baking powder
- 1/2 Teaspoon salt
- 115g unsalted butter softened
- 200g sugar
- 3 large eggs
- 1 teaspoon vanilla
- 150g milk

- ① Cook apple filling ingredients in pan, cover bring to boil & cook until soften, allow to cool
- ② Preheat oven to 350° line cupcake pan
mix dry ingredients, set aside
mix wet ingredients - Butter until creamy and then sugar until fluffy, add one egg at a time then add vanilla
sift dry ingredients and add half to wet mix until smooth, add half the milk and mix repeat
Fill 2/3 full
Bake 20 min
- ③ Beat butter until fluffy, add cream cheese, sugar, cinnamon & vanilla extract Beat until smooth
- ④ Core & fill cupcake with apple compote
- ⑤ Pipe frosting



2025 Jackson County Bake-off Contest-Cupcakes
Cheeseburger Cupcakes

Buttercream Icing Recipe-"Ketchup/Mayo" for Cheeseburger Cupcakes

- Ingredients**
- 1 cup salted butter
 - 3-4 teaspoons Vanilla Extract
 - 4 cups Powdered Sugar (half standard 32 oz package)
 - 1-2 tablespoons of Carmel Machiato creamer (if needed)

- Instructions**
1. In a large mixing bowl, beat the room temperature butter and vanilla extract together on medium speed until fully combined and smooth, about 2 minutes.
 2. Gradually add the powdered sugar to the bowl, mixing on the lowest speed after each addition. Continue to mix until the sugar is fully incorporated. Pause occasionally to scrape down the sides of the bowl with a spatula to ensure everything is evenly combined.
 3. If the frosting appears dry or crumbly after mixing in the powdered sugar, add 1 teaspoon of creamer and mix again until smooth. Add additional cream, a teaspoon at a time, if needed, until you reach your desired consistency.
 4. Taste your frosting to evaluate both flavor and consistency. If the flavor seems a bit bland, add a small amount of vanilla extract (about ¼ teaspoon at a time) and mix well. If the flavor is right but the frosting is too thick, add milk a teaspoon at a time, mixing after each addition, until the desired consistency is reached.

Fudge Brownies- "Burger Patty"

- Ingredients**
- 1/2 cup oil
 - 1 cup sugar
 - 1/2 cup unsweetened cocoa
 - 2 large eggs
 - 1 teaspoon vanilla
 - 1/4 cup flour

- Instructions**
1. Preheat the oven to 350°F and grease a 9x13 pan.
 2. In a large mixing bowl, add the oil, sugar and cocoa powder. Whisk vigorously for at least 1 minute, until the mixture is smooth and the sugar begins to dissolve.
 3. Add the eggs one at a time, whisking well after each addition.
 4. Then add the vanilla extract and whisk for at least 1 minute, until the batter is smooth, well combined, and has a shiny appearance.
 5. Stir in flour and salt until the flour is fully combined. Be careful not to overmix.
 6. Spread the batter evenly into the prepared pan.
 7. Bake for approximately 20 minutes, or until the center is just slightly set—it should no longer jiggle but still look soft. Be careful not to over-bake, as the brownies will continue to firm up as they cool.
 8. Allow the baked brownie to cool completely in the pan or on a wire rack.
 9. Once cooled, cut and shape the brownie into circular "burger patty" shapes using a round cookie cutter or a knife.

Tinted Coconut-"Lettuce"

- Ingredients**
- Sweetened or Unsweetened Coconut Flakes
 - Green gel food coloring

- Instructions**
1. Place shredded coconut (sweetened or unsweetened) in a small mixing bowl or sealable plastic bag.
 2. Add a few drops of green food coloring; gel food coloring works best for vibrant color.
 3. Seal the bag and shake or knead it vigorously until the color is evenly distributed and the coconut reaches your desired shade of green.

Tinted Fondant- "Cheddar Cheese Slice"

- Ingredients**
- Wilton Premade White Fondant
 - Yellow Gel food color
 - Orange Gel food color

- Instructions**
1. Add a small amount of gel food coloring to the fondant using a toothpick or gloved fingertip.
 2. Knead the fondant until the color is fully incorporated and even. Add more color a little at a time if needed.
 3. Use cornstarch or powdered sugar on your hands and surface to prevent sticking if necessary.
 4. Use a rolling pin to flatten the tinted fondant on a clean surface lightly dusted with cornstarch or powdered sugar. Roll to your desired thickness, then cut the fondant into the desired shapes using cookie cutters, fondant tools, or a sharp knife.

Yellow Cake-"Burger Bun"

- Ingredients**
- 2 cups all-purpose flour
 - 3 ½ teaspoons baking powder
 - 1 teaspoon salt
 - 1 ½ cups white sugar
 - ½ cup vegetable oil
 - 3 eggs
 - 1 cup milk
 - 1 teaspoon vanilla extract

- Instructions**
1. Preheat the oven to 350°F and grease cupcake tins
 2. In a medium bowl, whisk together the flour, baking powder, and salt until well combined. Set aside
 3. In a large bowl, beat the sugar and vegetable oil together.
 4. Add the eggs one at a time, beating well after each addition until fully incorporated.
 5. Add the flour mixture to the wet ingredients alternately with the milk, mixing on low speed and beating just until combined after each addition.
 6. Stir in the vanilla extract, then pour the batter into the prepared cupcake tins about ¾ full.
 7. Bake for about 20 minutes.
 8. Check for doneness using the toothpick test: insert a toothpick into the center of a cupcake-if it comes out clean, they're done.
 9. Promptly remove the cupcakes from the oven and let them cool in the pan for a few minutes, then transfer them to a wire rack to

Pound Cake- "French Fries"

- Ingredients**
- 1 cup unsalted butter, softened, (2 sticks)
 - 2 cups all-purpose flour
 - 2 cups granulated sugar
 - 6 large eggs (room temperature)

- Instructions**
1. Preheat the oven to 350°F and grease a loaf pan.
 2. In a mixing bowl cream the butter and sugar.
 3. Add eggs one at a time.
 4. Slowly incorporate the flour into the mixture.
 5. Bake for 60 minutes. Check for doneness using the toothpick test.
 6. Allow the loaf to cool in the pan for about 10 minutes. Carefully remove the loaf from the pan. Transfer to a wire rack and let it cool completely.
 7. Allow to cool in the pan for a few minutes. Then remove and transfer to a wire rack and let cool completely.
 8. Use a crinkle cutter to slice the loaf into French fry shaped pieces. Aim for uniform thickness so they look like fries.



CHOCOLATE CAMPFIRE CUPCAKE

1/2 cup canola oil
2 cups sugar
2 eggs
1 1/2 tsp vanilla
1 cup sour milk
2 cups flour
2 tsp soda
1 tsp salt
3/4 cup cocoa
1 cup boiling water

Preheat oven to 300

Beat canola oil and sugar. Beat in eggs and vanilla.

Combine dry ingredients.

Mix into canola oil mixture alternately with milk. Do not over beat.

Pour into paper lined muffin tins.

Bake 23-25 minutes. Cool in muffin tin 2 minutes before moving to cooling rack.

Makes 32 cupcakes.

Frosting

1/4 cup butter, room temperature
1/2 cup Cream Cheese, room temperature
3/4 cup butter flavored Crisco
7 1/2 cups powdered sugar
3 T milk
3 tsp vanilla

Mix butter, Cream Cheese and Crisco well. Blend in powdered sugar. Add milk and vanilla.

Beat until smooth.

Pipe onto cupcakes. Sprinkle with red sprinkles.

Nancy Dettinger Nibbe & Hanna Storlie

Easy Strawberry Blueberry Cupcake Cones

These **Easy Strawberry Blueberry Cupcake Cones** baked in ice cream cones are the perfect blend of fun, flavor, and festivity for your 4th of July or Memorial Day parties. These delightful desserts combine the classic taste of cupcakes with the novelty of ice cream cones. Best of all these Cupcake Cones begin with a boxed cake mix!



PREP TIME

30 mins

COOK TIME

22 mins



COURSE

Dessert



INGREDIENTS

CUPCAKE CONES

- 24 cake cones flat-bottom ice cream cones
- 1 box of cake mix
- 1 cup of milk
- 3 large eggs
- ½ cup butter melted
- 1 Tbsp vanilla extract
- 1 tsp strawberry extract
- 1 cup fresh blueberries
- 1 cup freeze-dried strawberries chopped

BUTTERCREAM

- 1 ½ cups unsalted butter softened to room temperature

- 1 tsp vanilla bean paste
- 4 cups powdered sugar
- 1 Tbsp meringue powder
- 1 tsp strawberry extract

INSTRUCTIONS

CUPCAKE CONES

1. Preheat oven to 350°. Position rack in the middle of the oven.
2. Stand ice cream cones upright in cupcake pans. While they are pretty steady, on their own, if you are concerned about the cones falling over you can add some foil or pie weights around the base to help stabilize them (see photo). Set the pan with the cones aside.
3. In a mixing bowl of a stand mixer, combine cake mix, milk, melted butter, eggs, vanilla, and strawberry extract. Mix ingredients on medium speed for two minutes. Be careful to not overmix.
4. Gently stir in the blueberries and strawberries with a rubber spatula.
5. Fill cones $\frac{3}{4}$ full (no higher than the bottom ring) being careful not to overfill.
6. Bake at 350° for about 22 – 25 minutes, until the cake springs back when touched or you can test it in the center with a toothpick or a cake tester.
7. Once out of the oven use a skewer to poke a few holes in the bottom to allow steam to escape. This is an important step to help avoid the cones becoming soggy as they wait to be enjoyed by your guests. Return the cupcakes to the pan and allow to cool for 15 minutes, then turn out onto a wire rack to cool completely before frosting.

BUTTERCREAM *Did not use - Used Cool Whipped Frosting*

1. Add the butter and vanilla bean paste to the bowl of a stand mixer fitted with the paddle attachment and beat until smooth.
2. Add powdered sugar and meringue powder and mix on medium speed for 3-4 minutes, scraping down the sides of the bowl as needed.
3. Add the strawberry extract; mix on low speed until incorporated, then increase speed to medium-high and beat for 5 minutes, until the frosting is light and fluffy.
4. If the frosting is too thick, add in a bit of milk, one teaspoon at a time until you reach the desired consistency.
5. Once the cupcakes are completely cooled, it's time to frost them. IMPORTANT: Make sure your cupcake cones are chilled completely before frosting otherwise the heat could melt

allrecipes

Cool Whipped Frosting

A light cool whip frosting vaguely resembling Bavarian cream.

Submitted by **shirleyo**  Tested by **Allrecipes Test Kitchen**

Prep Time: 15 mins

Total Time: 15 mins

Servings: 10

Yield: 2 cups

Ingredients

- 1 (3.5 ounce) package instant vanilla pudding mix
- 1 cup milk
- 1 teaspoon vanilla extract
- 1 (8 ounce) container frozen whipped topping, thawed

Directions

Step 1

Gather all ingredients.

Step 2

Combine pudding mix with milk and vanilla in a medium bowl. Mix until smooth.

Step 3

Gently fold in whipped topping until no streaks remain. Spread evenly over cake.

Nutrition Facts

Per serving: 121 calories; total fat 6g; saturated fat 5g; cholesterol 2mg; sodium 157mg; total carbohydrate 16g; total sugars 14g; protein 1g; vitamin c 0mg; calcium 31mg; potassium 42mg



Hummingbird Cupcakes Recipe

Prep Time: 20 minutes minutes

Cook Time: 20 minutes minutes

Additional Time: 30 minutes minutes

Total Time: 1 hour and 10 minutes minutes

Servings: 36 servings

For the Cupcakes:

- ½ cup unsalted butter softened
- ½ cup vegetable oil
- 1 ½ cups granulated sugar
- ½ cup light brown sugar packed
- 1 ½ cups mashed bananas about 3 medium
- 4 large eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 teaspoon cinnamon
- ¾ cup crushed pineapple
- 1 cup chopped pecans
- ¾ cup shredded sweetened coconut

For the Frosting:

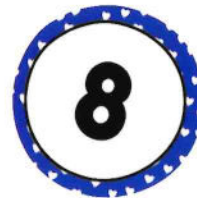
- 1 cup unsalted butter softened
- 1 package cream cheese, softened 8 ounce
- 4 cups powdered sugar
- 1 teaspoon vanilla extract
- ¼ cup crushed pineapple drained well
- ½ cup sweetened shredded coconut
- ½ cup chopped pecans

Instructions

1. Preheat oven to 375 degrees F. Prepare cupcake tins with paper liners and set aside.
2. Using a stand mixer with whisk attachment, beat the butter with oil, granulated sugar, and brown sugar for about 3-4 minutes, until fully blended and creamy.
3. Add in mashed bananas and beat until combined. Add in eggs, one at a time. Add vanilla.
4. Add flour, baking soda, salt, and cinnamon. Mix until combined, then beat for an additional 30 seconds, scraping down the sides of the bowl as needed.
5. Fold in pineapple, pecans, and coconut. Fill cupcake tins about 2/3 full.
6. Bake for about 20-25 minutes, until the tops are golden brown and a toothpick inserted in the middle has moist crumbs clinging to it.
7. Remove cupcakes from pan and cool completely before topping with frosting.
8. While the cupcakes are baking prepare the frosting. Beat butter and cream cheese until light and fluffy, about 5 minutes. Add the powdered sugar and vanilla extract and beat until fluffy, about 3 minutes. Stir in pineapple.
9. Chill frosting for at least 30 minutes, while cupcakes bake and cool.
10. After chilling, pipe frosting (using a large open tip, or knife to spread) onto cupcakes. Sprinkle with coconut and chopped pecans.

Recipe source:

<https://www.shugarysweets.com/hummingbird-cupcakes-recipe/#wprm-recipe-container-79211>



Lemon Guava Curd Carrot Cupcakes

With Cream Cheese Frosting

For the Carrot Cupcakes

- 1 3/4 cup carrot puree (16 ounces)
- 2 large eggs
- 1 cup vegetable oil
- 2 1/4 cups all-purpose flour (270 grams)
- 1 1/2 cups granulated sugar (300 grams)
- 1/4 c vanilla instant pudding
- 2 tablespoons maple syrup
- 1 tablespoon Karo syrup
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cinnamon

Instructions

Preheat oven to 300°F. Line cupcake pans with cupcake liners.

In a large bowl, sift and mix the dry ingredients together. In a separate mixing bowl, combine all the wet ingredients. Pour the wet ingredients into the dry and mix just until combined. Do not overmix! If using regular cupcake liners, use a 1/4 cup measure to scoop batter into the liners. If you are using the tulip liners, use a 1/3rd cup measure for a bigger, taller cupcake. Normally, this will make 22-24 cupcakes, but the tulip liners will make around 13-14 cupcakes.

Place in the preheated oven and bake for 25-30 minutes or until a toothpick inserted into the center comes out clean with no crumbs. Remove from the oven and place on a cooling rack immediately until cooled.

Cream Cheese Frosting

- 1/2 cup butter, softened
- 2 -8 ounces of cream cheese softened
- 3-4 cups powdered sugar
- 1/4 c heavy whipping cream
- 1 - 3 ounces of cream cheese flavored instant jello pudding mix

Instructions

In a large bowl, beat together the vanilla, butter, instant pudding, and cream cheese with an electric mixer.

With the mixer on low speed, add the powdered sugar a cup at a time until smooth and creamy. Set in the refrigerator until ready to use.

When cupcakes are completely cooled, spread or pipe frosting on the tops of each cupcake.

Lemon Gauva Curd

- 1 c sugar
- 6 tablespoons of butter
- 1/2 c guava paste
- 1/4 c guava concentrate
- 2/3 c lemon juice
- 2 eggs
- 2 egg yolks
- 1 tablespoon Lemon zest

Instructions

Blend all ingredients in a blender until smooth, and cook in a saucepan over low heat, letting the mixture thicken. Let cool in the refrigerator overnight to enhance the flavor.

I mixed the drizzle with some Cool Whip to go in the middle of the cupcake. Flowers are made out of marshmallows

Lemon Raspberry Cupcakes

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- $\frac{1}{2}$ c. All Purpose flour
- 2 tbb Baking powder
- $\frac{1}{2}$ tsp. Salt.
- $\frac{1}{2}$ c. Unsalted butter (Room temp)
- 1 c. Sugar
- 2 tbb. lemon zest.
- 2 large eggs
- $\frac{1}{2}$ tsp. Vanilla extract
- $\frac{1}{2}$ c. Whole milk
- $\frac{1}{4}$ c. lemon juice

1. Preheat oven (350°F)

- Whisk dry ingredients
- Another bowl mix: Butter, Sugar, and lemon (2 min)
- Add dry ingredients.
- Bake for 18-21 min.
- Fill the cupcakes
- Frost cooled cupcakes and top each with Raspberry and lemon.

Raspberry Frosting

- 340z Instant Pudding (white chocolate)
- $\frac{1}{3}$ c. Powder Sugar
- $\frac{1}{2}$ c. milk mix & beat together (2 min) Stir in
- 8oz. Cool-whip
- Add $\frac{1}{2}$ c. of Raspberries.



Maple Bacon Cupcakes Recipe

★★★★★

I've served these cupcakes at many parties and they are always a huge hit!
It's like breakfast in a cupcake!

Course Dessert
Cuisine American

Season Fall, Winter
Key Ingredient Bacon, Maple Syrup
Prep Time 45 minutes
Cook Time 15 minutes
Cooling time 4 hours
Total Time 5 hours
Servings 24 cupcakes
Calories 426kcal
Author [Charity Beth Long](#)

Ingredients

Bacon

- 1/2 pounds thick cut bacon - I used Fallsmeats Bacon
- dark maple syrup - I used the Family maple Syrup

Cupcakes

- 2-1/2 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon sea salt
- 1/4 cup bacon fat , chilled
- 3/4 cup butter , room temperature
- 1/2 cup granulated sugar
- 3/4 cup dark maple syrup , room temperature
- 1 teaspoon vanilla extract
- 2 large eggs , room temperature
- 3/4 cup buttermilk , room temperature

"martaLock Sugar Bush"

Maple Buttercream

- 1 cup heavy cream
- 1-1/4 cups butter
- 1/4 cup plus 2 tablespoons dark maple syrup
- 4 cups powdered sugar

Instructions

Bacon

1. Preheat oven to 350 and layer bacon in a broiler pan or on oven safe cooling racks placed on cookie sheets.
2. Bake bacon until cooked and crispy.
3. Pour off bacon fat into a small covered container and refrigerate.
4. Lightly baste bacon with maple syrup and bake for another 5-10 minutes.
5. Let cool at room temperature then refrigerate until ready to decorate the cupcakes.

Cupcakes

1. Preheat oven to 350F and line two dozen cupcake tins with white liners.
2. Combine flour, baking powder, baking soda, and salt in a bowl.
3. With an electric mixer, cream together the bacon fat, butter and granulated sugar.
4. Mix in the maple syrup and vanilla extract, then add the eggs one at a time.
5. Add in the flour in three additions, alternating with the buttermilk.
6. Scoop batter into the cupcake liners and bake for 12-15 minutes or until a toothpick comes out clean.

Maple Buttercream

1. With a whisk attachment, whip heavy cream to firm peaks then set aside.
2. Cream the butter and maple syrup together then slowly add in the powdered sugar.
3. Add in the whipped cream a dollop at a time.
4. Whisk on high speed until buttercream is smooth and fluffy.
5. Pipe buttercream onto cooled cupcakes and top with pieces of bacon.
6. If desired, drizzle with more maple syrup before serving.

Notes

- Bacon can be made 1-2 days in advance
- Be careful not to over mix your cake batter. Too much mixing will make a tough cake.
- You can make this recipe with regular maple syrup, but the flavor will very mild.

Nutrition

Calories: 426kcal | Carbohydrates: 45g | Protein: 4g | Fat: 26g | Saturated Fat: 15g | Cholesterol: 81mg | Sodium: 293mg | Potassium: 129mg | Fiber: 1g | Sugar: 33g | Vitamin A: 660IU | Vitamin C: 1mg | Calcium: 56mg | Iron: 1mg

Warning! This recipe might cause extreme joy. For personal use only. Copyright vintagekitty.com

Owls -

Oreo cookies + Vanilla Oreos

mm's

Branches -

Pretzel rods dipped in choc-



Black Forest Cupcakes

Rich chocolate cupcakes filled with a cherry surprise inside and topped with vanilla buttercream drizzled with cherry reduction!

Prep Time: 15 minutes

Cook Time: 20 minutes

Total Time: 35 minutes

Servings: 12 cupcakes

Recipe by Grace Kling

Ingredients

For the cupcakes:

- 1 cup all-purpose flour
- 1/4 cup coconut flour (can sub for additional 1/8 cup AP flour)
- 1/4 tsp baking soda
- 2 tsp baking powder
- 3/4 cup cocoa powder
- 1/8 tsp salt
- 3 tbsp butter softened
- 1 1/2 cups white sugar
- 2 eggs
- 3/4 tsp vanilla extract
- 1 cup milk
- 1/3 cup sour cream (can sub greek yogurt)

For the Frosting:

- 1 lb confectioner's sugar
- 1 cup salted butter Room temp 226g
- 2 tsp vanilla
- 3 tsp cream

For the Cherries:

- 2 cups cherries halved and pitted
- 1/3 cup powdered sugar
- 1/2 cup water
- 1 tbsp lemon juice

Instructions

For the Cupcakes:

1. Preheat oven to 350 degrees F (180 degrees C) and place cupcake papers in muffin tin

2. Mix the milk, vanilla, and sour cream in a small bowl or cup and set aside.
3. Sift the dry ingredients into a medium-sized bowl.
4. In the bowl of your electric mixer, or with a hand mixer, beat the butter until smooth and creamy. Add the sugar and continue beating until the mixture is fluffy (this will take about three minutes). Scrape down the sides of the bowl as needed. Add the eggs, one at a time, mixing well after each addition.
5. Add the milk/sour cream mixture and flour mixtures in three additions, beginning and ending with the flour mixture. Beat only until the ingredients are mixed together.
6. Divide the batter evenly among the cupcake papers within the tins. Bake for about 20 minutes or until a toothpick inserted in the center comes out clean and the tops spring back when lightly pressed.

For the Cherries:

1. Mix cherries, sugar, water and lemon juice in a small saucepan. Bring to a boil. Simmer for about 5 minutes or until the liquid has reduced and the cherries are slightly softened.

For the Buttercream:

1. Beat the butter until light and fluffy. Add the confectioners' sugar, salt, and vanilla. Add cream a bit at a time until desired consistency is reached.

For the Assembly

1. Core the cupcakes. Remove the center and keep the tops for later.
2. Use a knife to spread some buttercream into the hollowed out cupcake. Add a cherry into the center then place cake cap on top.
3. Pipe the buttercream onto each cupcake then drizzle with the cherry reduction.
4. Top with a cherry and some of the reduction.



CINNAMON GRAHAM CRACKER CUPCAKES

SERVINGS: 12

COOK TIME: 15 MINS

PREHEAT OVEN: 350

GRAHAM CRACKER CRUST

- ½ CUP GRAHAM CRACKER CRUMBS
- 2 TABLESPOONS BROWN SUGAR
- 2 TABLESPOONS MELTED BUTTER
- 1 HEAPING TEASPOON CINNAMON

CREAM CHEESE FROSTING

- 8 OZ CREAM CHEESE, SOFTENED
- ½ CUP POWDERED SUGAR
- ½ CUP HEAVY WHIPPING CREAM
- 1½ TEASPOON VANILLA EXTRACT
- ½ TEASPOON CINNAMON

INGREDIENTS

CUPCAKE BATTER

- ⅓ CUP OIL
- ¼ CUP SUGAR
- 3 TABLESPOONS BROWN SUGAR
- 2 EGGS, ROOM TEMP
- ⅓ CUP SOUR CREAM
- 1 TEASPOON VANILLA EXTRACT
- 1½-2 CUPS GRAHAM CRACKER CRUMBS
- ¼ CUP FLOUR
- 1 TEASPOON BAKING POWDER
- ¼ TEASPOON SALT
- 1-2 TEASPOONS CINNAMON

CINNAMON SWIRL

(FOR LAYERING INTO BATTER)

- 3 TABLESPOONS BUTTER, MELTED
- 1 TEASPOON CINNAMON
- ⅓ CUP BROWN SUGAR

CINNAMON FILLING

- ¼ CUP BROWN SUGAR
- 2 TEASPOONS CINNAMON



INSTRUCTIONS

- LINE MUFFIN TIN WITH CUPCAKE LINERS.

PREPARE CRUST:

- PRESS 1 TBSP GRAHAM CRUST MIXTURE INTO EACH LINER.

BATTER:

- BEAT OIL, SUGAR, AND BROWN SUGAR ON MEDIUM SPEED UNTIL FLUFFY. (2-3 MINS)
- ADD EGGS ONE AT A TIME, BEATING TO COMBINE.
- BEAT IN SOUR CREAM AND VANILLA.
- IN SEPARATE BOWL: WHISK GRAHAM CRUMBS, FLOUR, BAKING POWDER, CINNAMON, AND SALT.
- GRADUALLY ADD DRY MIX TO WET, MIXING WELL.

(OPTIONAL: ADD 1-2 TABLESPOONS MILK IF BATTER IS TOO THICK)

LAYER IN LINERS:

- 1 TBSP BATTER → 1 TBSP CINNAMON SWIRL → 1 TSP CINNAMON FILLING → 1 TBSP BATTER → 1 TSP CINNAMON FILLING

BAKE AT 350°F FOR 15 MINUTES OR UNTIL TOOTHPICK COMES OUT CLEAN.

- COOL COMPLETELY ON WIRE RACK.
- FROSTING: BEAT ALL FROSTING INGREDIENTS UNTIL SMOOTH AND FLUFFY. FROST COOLED CUPCAKES. OR not 😊

3

Guinness Chocolate Cupcakes With Whiskey Ganache And Bailey's Cream Cheese Icing

For the Guinness Chocolate Cupcakes

Ingredients:

- 1 cup stout (such as Guinness. If you try the recipe with the Dogfish, you have to let me know how it came out!)
- 1 cup unsalted butter
- 3/4 cup unsweetened cocoa powder
- 2 cups flour
- 2 cups sugar
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon salt
- 2 large eggs
- 2/3 cup sour cream

Ganache Whiskey Filling

Ingredients:

- 8 ounces bittersweet chocolate
- 2/3 cup heavy cream
- 2 tablespoons butter, softened
- 1 to 2 teaspoons Irish whiskey

Baileys Cream Cheese Icing

Ingredients:

- 8 oz cream cheese, softened
- 4oz unsalted butter, softened
- 5 cups confectioners' sugar (you may need a bit more or less depending on how much Bailey's you add)
- 4 - 6 Tablespoons of Bailey's Irish Cream

Directions for cupcakes:

1. Preheat oven to 350°F. Line 24 cupcake cups with liners.
2. Bring 1 cup stout and 1 cup butter to simmer in heavy large saucepan over medium heat. Add cocoa powder and whisk until mixture is smooth. Cool slightly.
3. Whisk flour, sugar, baking soda, and 3/4 teaspoon salt in large bowl to blend.
4. Using electric mixer, beat eggs and sour cream in another large bowl to blend. Add stout-chocolate mixture to egg mixture and beat just to combine. Add flour mixture and beat briefly on slow speed. Using rubber spatula, fold batter until completely combined.
5. Divide batter among cupcake liners, filling them 2/3 to 3/4 of the way (a two cup measuring cup makes this easy). Bake cake until tester inserted into center comes out clean, rotating them once front to back if your oven bakes unevenly, about 17 minutes. Cool cupcakes on a rack completely.

Directions for the filling:

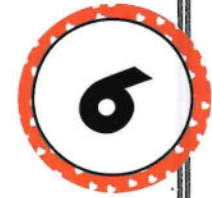
1. Chop the chocolate and transfer it to a heatproof bowl. Heat the cream until simmering and pour it over the chocolate. Let it sit for one minute and then stir until smooth. (If this has not sufficiently melted the chocolate, you can microwave for 20 seconds, watching carefully.) Add the butter and whiskey and stir until combined.
2. Let the ganache cool until thick but still soft enough to be piped (the fridge will speed this along but you must stir it every 10 minutes).
3. Meanwhile, use a 1-inch round cookie cutter or an apple corer (I used a large round piping tip) to cut the centers out of the cooled cupcakes. You want to go most of the way down the cupcake but not cut through the bottom — aim for 2/3 of the way. A slim spoon will help you get the center out. You may discard those cake scraps into your mouth.

Directions for the icing:

1. In the bowl of a stand mixer with a paddle attachment or with a hand mixer, add the cream cheese and butter, combine.
2. Slowly add confectioners' sugar and beat until light and fluffy.
3. Drizzle in the Bailey's, more or less depending on how boozy you want the icing, and beat until completely incorporated.

Margarita Cupcakes

from the college apartment kitchen of: MaKayla Lopez



🕒 Prep: 10 Mins

🕒 Cook: 20 Mins

👤 Serves 18

cupcake

- ½ c. lime juice
- 1 TBS lime zest
- 2 c. whole milk
- ½ c. vegetable oil
- 2 tsp tequila
- 1 tsp vanilla extract
- 2 c. granulated sugar
- 2 ⅔ c. all-purpose flour
- ½ tsp baking soda
- 1 tsp baking powder
- 2 tsp salt

Buttercream

- 1 c. unsalted butter (room temp)
- 3 c. powdered sugar
- 1 ½ tps lime zest
- 1 TBS tequila
- ½ tsp salt
- course kosher salt (optional)
- course sugar (optional)



cupcake instructions

1. in a large bowl, mix together lime juice, zest, milk, oil, tequila, vanilla and sugar.
2. in a small bowl, mix together flour, soda, powder and salt.
3. add the dry ingredients to the lime mixture and stir until combined.
4. distribute among 18 cupcake liners and bake at 350 degrees F for 20-24 minutes.

Buttercream instructions

1. beat butter on high speed with mixer until light and airy.
2. mix in powdered sugar a little at a time.
3. add zest, tequila and salt and continue to beat for another minute.
4. pipe onto cooled cupcakes.
5. optionally, mix coarse sugar and course kosher salt in a 3:1 ratio to sprinkle over cupcakes.

Raspberry filled white
cupcakes with white
chocolate buttercream

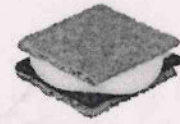
1 1/2 cups flour
2 tsp baking powder
1/2 tsp salt
1/2 cup unsalted butter
1 cup sugar
1 1/2 tsp vanilla
3 large egg whites
1/2 cup milk

Frosting -

1/2 cup butter
1 cup powdered sugar
6 oz melted white chocolate
1/2 tsp vanilla



Smores Cupcakes with Homemade Cream Cheese Frosting



Ingredients for the crust:

- 1-1/4 cups graham crack crumbs
- 1/4 cup of soft butter
- 2 tablespoons sugar

Ingredients for cupcake:

- Use chocolate cake mix and follow instructions on box
- 16 ounces chocolate cake mix
- 1/2 cup vegetable oil
- 1 cup of water
- 3 large eggs

Ingredients for frosting:

- 1/2 cup (1 stick) unsalted butter softened
- 8 oz cream cheese softened (brick-style, not spreadable)
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 4 cups of powdered sugar

Instructions

Preheat oven to 350.

Mix the graham cracker crumbs, sugar and butter then divide evenly, in the bottom of the baking cups, pressing down to compact with the back of the spoon.

Combine the cake ingredients as per the instructions on box. Divide evenly between the baking cups. Bake for about 20 minutes (or follow instructions on the cake box). Insert toothpick to check that they have cooked long enough. The toothpick needs to come out clean.

Remove cupcakes to a cooling rack.

Begin making frosting. Combine butter and cream cheese in the bowl of a stand mixer (or you may use an electric mixer) and beat until creamy, well-combined, and lump-free. Add vanilla extract and salt and stir well to combine. With mixer on low, gradually add powdered sugar until completely combined. Use to frost completely cooled cake or cupcakes.

After frosting decorate the cupcakes with whatever else you choose. For example, marshmallows, small Hershey bars, and teddy grahams crackers. Enjoy!

Ingredients 12-16 cupcakes

- **CUPCAKES**
- 1 ¼ cup all- purpose flour
- 3 Tbsp cornstarch
- 2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup unsalted butter (room temp)
- 1 cup sugar
- 2 Tbsp lemon zest
- 3 large egg whites (room temp)
- 1 ½ tsp vanilla extract
- 1/2 cup sour cream
- 3 Tbsp lemon juice
- **FROSTING**
- 8 oz. Strawberry's
- ¾ cup unsalted butter (room temp)
- 3-4 cups powdered sugar
- 1 Tbsp heavy whipping cream



Strawberry Lemonade Cupcakes

Instructions

1. Preheat oven to 350°F. Line a muffin pan with paper liners
 2. In a medium bowl whisk the flour, cornstarch, baking powder, salt. Set aside for later
 3. In a large bowl, beat the butter, sugar, lemon zest until fluffy. Add in the egg whites and vanilla extract.
 4. Mix in half the sour cream, half the flour mixture, then the other half sour cream, flour mixture. Careful not to over mix.
 5. Spoon the batter into the paper liners in your muffin pan. About ¾ full.
 6. Bake for 15-18 minutes or until the tooth pick comes out clean.
 7. **Frosting**, Remove the stems. Then puree in a food processor or blender until smooth.
 8. Transfer to a small saucepan and gently boil for 10-20 minutes until thick. Gently stirring. (the thicker the puree is the thicker your frosting stays!) Remove from heat and put in a bowl, set in the fridge or counter until cooled down.
 9. In a large bowl beat the butter until fluffy, then add in ½ the powder sugar,
 10. Add 3 Tbsp of your strawberry puree (must be cooled down when adding otherwise frosting will separate), and the rest of the powder sugar, add in the heavy whipping cream.
- Frost the cupcakes once cooled down!!