

# S, ONE FROST- RE ARE USED UT THE BOOK. LL FAST. AFTER

## WICE, MIXING N LESS TIME.

the Christmas Cupcakes  
variation of this cream

ing, and glaze is used  
if those roles, and as  
Chocolate Cupcakes.  
us the yellow cupcake  
ake a light-chocolate-  
colate Cupcake. The  
ing can be used to fill  
e or coconut snowball,  
am to hold the "wings"  
, or spread under the  
Meringue Cupcake.

should be used as soon  
ther. The sauces/fillings  
be made ahead and  
or freezer.

## easy-mix yellow cupcake batter

With this recipe I can have the batter for a moist yellow cupcake ready in minutes. Mixing the batter is a simple process of beating the eggs and sugar, then adding the liquids, sour cream, and dry ingredients. Using oil for the fat eliminates the step of softening butter.

Beating the eggs and the sugar for a couple of minutes is the step that lightens the texture of the cupcakes, so don't skimp on that. Otherwise, it is all as easy as it sounds.

MIXING TIME : about 5 minutes.

### Batter for 12 regular cupcakes, 9 big-top cupcakes, 6 extra-large cupcakes, or 42 mini-cupcakes

1 1/4 cups unbleached all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1 large egg  
1 large egg yolk

1 cup sugar  
1/2 cup canola or corn oil  
1 teaspoon vanilla extract  
1/2 cup sour cream

### Batter for 24 regular cupcakes, 18 big-top cupcakes, 12 extra-large cupcakes, or 72 mini-cupcakes

2 1/2 cups unbleached all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
3 large eggs  
2 cups sugar  
1 cup canola or corn oil  
2 teaspoons vanilla extract  
1 cup sour cream

Sift the flour, baking powder, baking soda, and salt into a medium bowl and set aside.

In a large bowl, using an electric mixer on medium speed, beat the egg and yolk (or eggs, for the larger quantity) and sugar until thickened and lightened to a cream color, about 2 minutes.

Stop the mixer and scrape the sides of the bowl as needed during mixing. On low speed, mix in the oil and vanilla until blended. Mix in the sour cream until no white streaks remain. Mix in the flour mixture until it is incorporated and the batter is smooth. The batter is ready to bake, or for additions such as nuts, fruit, or other flavorings.

blueberries  
milk  
apricots -  
lemon juice  
glaze

112

## *lemon sponge tea cakes*

MAKES 48 MINI-CUPCAKES

CUPCAKE MAKING :  
20 minutes

CUPCAKE BAKING :

350°F, for about 10 minutes

Here is the complete original version of this recipe: "Weight of the eggs in sugar. Half of the weight of eggs in flour. Juice and rind of 2 lemons." Happily, my friend Susan Snead translated this heirloom recipe from her Grandmother Nolting to a more familiar recipe style. There is no leavening in these tea cakes: they depend on thoroughly beaten egg yolks and well-beaten whites for their featherlight texture.

To produce the desired lightly browned sides, these cupcakes are not baked in paper liners. Use nonstick pans if you have them so the cupcakes will release easily. Susan either glazes the cupcakes with lemon glaze or simply dusts them with powdered sugar.

CUPCAKES  
3/4 cup unbleached all-purpose flour

1/8 teaspoon salt

4 large eggs, separated

1 1/4 cups sugar

2 teaspoons finely grated lemon zest

2 tablespoons fresh lemon juice

Make the cupcakes. Position a rack in the middle of the oven. Preheat the oven to 350°F. Have ready 4 mini-muffin tins with 12 cups each, preferably nonstick. Spray the inside of each cup with nonstick cooking spray.

Sift the flour and salt into a small bowl and set aside. In a large bowl, using an electric mixer on medium speed, beat the egg yolks and sugar until thickened and lightened to a cream color, about 2 minutes. Stop the mixer and scrape the sides of the bowl as needed during mixing. On low speed, mix in the lemon zest and lemon juice. Set aside.

In another large bowl, with clean beaters, beat the egg whites on medium-high speed until they look shiny and smooth and the beaters form lines in the whites. If you stop the mixer and lift up the beaters, the whites should cling to the beaters. Using a rubber spatula, stir about one-third of the beaten egg whites into the reserved yolk mixture. Fold in the remaining egg whites just until no white streaks remain. Fold in the flour mixture just to incorporate it. The batter will be quite liquid but fluffy.

Powdered sugar for dusting  
(optional)

cupcakes!  
112

1 1/2 cup powdered sugar

1 tablespoon unsalted butter, melted

1 tablespoon plus 1 teaspoon fresh lemon juice

Using a small spoon, fill each r  
of batter to about 1/4 inch bel  
tops feel firm and a toothpick  
10 minutes. Cool the cupcakes  
Using a small knife, loosen the  
the pan to release the cupcake  
any cupcakes stick to the pan,  
them from the pan.

If making the glaze. In a small  
butter, and lemon juice until s  
spoon for each. Or, dust the c  
The cupcakes can be covered  
2 days.

CHOICES Lime juice and z  
If you have only 2 pans, halve

eam in

and with

Ribbon

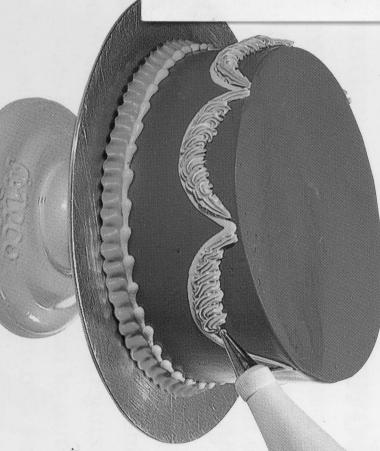
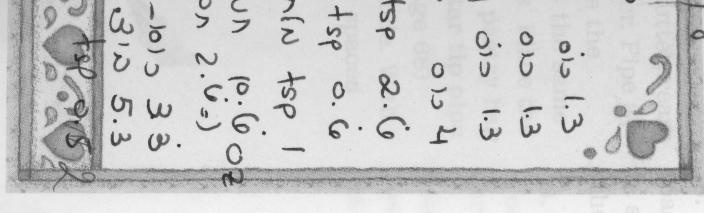
bottom

ring of rosettes around the outer edge  
of the cake top. There should be the  
same number of rosettes as there are  
candles.

lace the teal buttercream in a  
ry bag with a coupler, and with  
ar tip pipe a shell border around  
top edge.

ick the chocolate candles into the  
ttes so the flat sides face the front,  
sing' them halfway into the cake.

Place the neon pink in a pastry bag  
a coupler, and with a petal tip pipe  
s where the swags meet.



## CHOCOLATE BUTTER CAKE

Classic, moist, and delicious, this versatile cake is sure to  
please any die-hard chocoholic or party of screaming kids.  
It is the most popular cake at the Bakehouse.

Grease and flour two  $10 \times 3$ -inch round  
pans. Preheat the oven to  $350^{\circ}\text{F}$ .

In a bowl, combine and whisk until  
there are no lumps:

1 cup hot coffee

1 cup cocoa powder ~  $2\frac{3}{8}$  oz

Add and whisk until smooth:

1 cup cold water

On a piece of wax paper, sift together:

3 cups cake flour  $1\frac{1}{4}$  cups  $\frac{1}{4}$  cup

2 teaspoons baking soda  $\frac{1}{2}$  cup  $\frac{1}{2}$  cup

$\frac{1}{2}$  teaspoon baking powder

$\frac{3}{4}$  teaspoon salt

In the bowl of an electric mixer, beat  
at high speed until light and fluffy:

8 ounces (2 sticks) unsalted butter  
 $2\frac{1}{2}$  cups sugar

On medium speed, add slowly and  
cream well:

4 large eggs

1 1/2 teaspoons pure vanilla extract

Pour 3 cups of the batter into one 10-  
inch pan and the remaining batter into  
the other 10-inch pan. Bake the less full  
pan for 20 to 25 minutes and the fuller  
pan for 30 to 35 minutes, or until a cake  
tester inserted into the center of the  
cake comes out clean. Cool the cakes on  
a wire rack for 15 to 20 minutes before  
turning them out of their pans.

**Yield: 9 cups of batter**

## COOKIES AND CREAM

Yum, yum, yum. You might think this is for kids only, but  
adults love it just as much. We have even used cookies and  
cream as a wedding-cake filling. It is simply delicious.

In the bowl of an electric mixer at high  
speed, whip until stiff:

2 1/2 cups heavy cream

Gently fold in:

20 chocolate sandwich cookies,  
such as Oreos, crushed into  
medium pieces