

Recipe Packet: Spooky Cupcake Party

Chocolate Cupcakes

Makes 24 cupcakes (2 dozen)

6 ounces unbleached all-purpose flour

1 teaspoon salt

1 teaspoon baking soda

1.25 oz cocoa powder

8 oz sugar

1 ¼ cup hot water

3 oz vegetable oil

2 eggs

Preheat the oven to 350°F. Line 2 12-cup cupcake pans with paper liners. Set aside.

Sift the flour, salt and baking soda together. Set aside.

In a mixing bowl, combine the cocoa, sugar and water together until dissolved. Slow the mixer and add the oil and eggs, one at a time.

Add the flour mixture and mix to blend completely.

Divide the batter between the cupcake cups, filling each 2/3s full. Bake for approximately 20 -25 minutes or until a toothpick inserted into the center comes out clean. Remove from the oven and allow to cool on a wire rack for 10 minutes. Remove each cupcake from the pan and continue to completely cool before frosting.

Recipe Packet: Spooky Cupcake Party

Red Velvet Cupcakes

Makes 24 cupcakes

3 ½ cups (14 oz) all purpose flour
½ cup (1 ½ oz) cocoa powder
1 ½ tsp kosher salt
2 cups (16 oz) canola oil
2 ¼ cups + 1 Tb (16 oz) sugar
3 large eggs
1/3 cup (3 oz) red food coloring
1 ½ tsp vanilla extract
1 ¼ cup (10 oz) buttermilk
2 tsp baking soda
2 ½ tsp white vinegar

Preheat the oven to 350°F. Line 2 12-cup cupcake pans with paper liners and set aside.

In a large mixing bowl, sift together the cake flour, cocoa powder and salt. Set aside.

In the bowl of a stand mixer fitted with a paddle attachment, combine the oil and sugar and beat on medium speed until incorporated. Set the mixer speed to low and add the eggs one at a time, scraping thoroughly before adding the next egg. Add the red food coloring and vanilla in a slow stream, beat until incorporated.

Alternately add the flour and buttermilk mixture in two batches, starting with the flour. Scrape down the bowl between each addition and beat thoroughly until combined.

In a small bowl, whisk together the baking soda and vinegar. Set the mixer to medium speed and add the vinegar mixture. Beat for 10 seconds.

Divide the batter evenly among the prepared cupcake cups. Bake for 20 – 25 minutes or until they spring back when touched.

Remove from the oven and allow the cakes to cool slightly for 10 minutes on a cooling rack before removing them from the pan to completely cool.

Recipe Packet: Spooky Cupcake Party

Yellow Cupcakes

Makes 24

2 cups all purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoons kosher salt
1 stick unsalted butter, softened to room temperature
1 ½ cups sugar
4 large eggs
2 teaspoons vanilla extract
1 cup buttermilk

Preheat the oven to 350°F. Line 2 12-cup muffin tins with paper cupcake liners and set aside.

In a medium bowl, sift together the flour, baking powder, baking soda and salt. Set aside.

In the mixing bowl of a stand mixer fitted with a paddle attachment, beat the butter and sugar together on medium speed until the butter is pale and fluffy, about 2 minutes. Lower the mixer speed and add the eggs one at a time and beat until the eggs are thoroughly incorporated. Stir in the vanilla.

Set the mixer speed to low and stir in half of the flour mixture until just incorporated. Stir in the buttermilk to blend. Stir in the remaining flour until just blended and smooth.

Evenly divide the batter among the prepared cupcake cups and bake in the preheated oven for 18 minutes or until the tops spring back when touched. Remove from the oven and allow to cool on a wire rack for 10 minutes before removing the cupcakes from the pan to completely cool on the wire rack.

Recipe Packet: Spooky Cupcake Party

Basic Buttercream

Makes 2 cups

2 sticks unsalted butter, softened
2 tablespoons heavy whipping cream
1 pound sifted powdered sugar
1 teaspoon vanilla extract
pinch salt

In a large mixing bowl, beat all of the ingredients together until light and fluffy, about 10 minutes.

Cream Cheese Frosting

Makes 2 ½ cups

1 stick unsalted butter, cut into small pieces
1 cup powdered sugar, sifted
1 pound (2 blocks) Cream Cheese, cold
2 teaspoons vanilla extract

If the butter is cold, cut it up into small pieces and leave it out on the counter for a few minutes. The butter should be firm, but not chilled.

Beat the butter and sugar together until pale and fluffy. Add the cream cheese and vanilla and beat until smooth. Use immediately.