



Chocolate Cupcake Recipe

Makes 16 cupcakes

Ingredients:

1 $\frac{1}{2}$ cups all-purpose flour

1 cup granulate sugar

1 tsp baking soda

1 tsp salt

$\frac{1}{2}$ cup cocoa powder

$\frac{1}{2}$ cup vegetable oil

1 cup milk

1 tsp vanilla extract

1 tbsp vinegar

Directions:

Preheat oven to 350°. Mix flour, baking soda, salt, and cocoa powder together in 2-qt bowl. Set aside. Mix oil and butter together until combined. Add vanilla extract and mix. Add $\frac{1}{2}$ of the milk and vinegar, then $\frac{1}{2}$ the dry ingredients. Mix well. Add second $\frac{1}{2}$ of milk and second $\frac{1}{2}$ of dry ingredients. Mix until well combined.

Place cupcake wrappers in cupcake pan and fill $\frac{1}{2}$ to $\frac{3}{4}$ full. Bake at 350° for 20 to 25 minutes.

Let cool and frost with favorite frosting.

Salted Caramel Cupcake Recipe

Makes 24 cupcakes

Ingredients:

3 cups all-purpose flour

$4\frac{1}{2}$ tsp baking powder

$1\frac{1}{2}$ tsp salt

1 cup butter

2 cups granulated sugar

4 eggs

1 cup + 2 tbsp buttermilk

2 tsp vanilla extract

Directions:

Preheat oven to 350°. Mix flour, baking soda, and salt together in 2-qt bowl. Set aside. Cream butter until fluffy. Add granulated sugar and beat until fluffy and mixed well (about 7 to 8 minutes). Add eggs, one at a time, and mix well after each is added. Add $\frac{1}{2}$ of the buttermilk and mix well. Then add $\frac{1}{2}$ of the dry ingredients and mix. Add second $\frac{1}{2}$ of buttermilk and $\frac{1}{2}$ of the dry ingredients, mixing after each addition. Add vanilla and mix well.

Place cupcake wrappers in cupcake pan and fill $\frac{1}{2}$ to $\frac{3}{4}$ full. Bake at 350° for 15 to 20 minutes.

Let cool and frost with salted caramel frosting.

Lemon Cupcake Recipe

Makes 30 cupcakes

Ingredients:

3 cups all-purpose flour

2 tsp salt

$4\frac{1}{2}$ tsp baking powder

1 cup unsalted butter at room temperature

2 cups granulated sugar

4 eggs, at room temperature

1 tsp vanilla extract

2 tbsp lemon zest

1 cup milk

$2\frac{1}{2}$ tbsp fresh lemon juice

Directions:

Preheat oven to 375°. Mix flour, baking soda, and salt together in 2-qt bowl. Set aside. Cream butter until fluffy. Add granulated sugar and beat until fluffy and mixed well (about 7 to 8 minutes). Add eggs, one at a time, and mix well after each is added. Add the vanilla and lemon zest and mix well after each is added. Add $\frac{1}{2}$ of the milk and mix well. Then add $\frac{1}{2}$ of the dry ingredients and mix. Add second $\frac{1}{2}$ of buttermilk and the lemon juice. Then add second $\frac{1}{2}$ of the dry ingredients. Mix after each addition.

Place cupcake wrappers in cupcake pan and fill $\frac{1}{2}$ to $\frac{3}{4}$ full. Bake at 375° for 15 to 20 minutes.

Let cool and frost with lemon buttercream frosting.

Basic Buttercream Frosting

Makes 2 $\frac{1}{3}$ cups and frosts about 1 dozen cupcakes

Ingredients:

1 cup butter, softened (do not melt)

4 cups confectioner's sugar

1 tbsp vanilla

3 tbsp milk

Directions:

Beat butter until fluffy. Add sugar and vanilla. Mix well. Add milk as needed, but keep frosting stiff.

To make lemon buttercream frosting, add lemon extract in place of vanilla.

Salted Caramel Frosting

Makes 2 cups; frosts approx. 24 cupcakes

Ingredients:

$\frac{1}{4}$ cup granulated sugar

2 tbsp water

$\frac{1}{4}$ heavy cream

1 tsp vanilla extract

$\frac{3}{4}$ cup butter (at room temperature)

1 cup confectioner's sugar

Directions:

Stir together granulated sugar and water in a saucepan. Bring to a boil over medium heat. Cook on low heat without stirring until it turns a golden brown, about 7 minutes. Remove from heat and slowly add cream and vanilla, stirring until completely smooth. Do not use a metal spoon to stir. Set aside to cool for about 25 minutes.

In a separate bowl, beat butter until fluffy. Add confectioner's sugar and mix well. Scrape down sides of bowl and add caramel. Beat on medium until frosting is airy and smooth. Cover and refrigerate until stiff, about 1 hr.