Supply List

Cupcake Techniques
Instructor: Annie Hall, www.anniesculinarycreations.com

Please come to class prepared to frost cupcakes. Each student will bring basic supplies to each class as noted below. Candies, sugars, chocolate and other items will be provided by the instructor for a supply fee of $15.

Supplies to be brought to each class:

- Textbook, if purchased
- Roll of Waxed Paper
- Sharp Scissors
- Sharp Serrated Knife
- Rubber Spatula
- Small Rolling Pin
- Ruler or Tape Measure
- Round Toothpicks
- Tweezers
- 2 Offset Spatulas
- Roll of Scotch Tape
- Shallow Saucer or Lid
- 3 Small Bowls or Plastic Cups for coloring icing
- Wet Cloth in Baggie
- Roll of Paper Towels
- 1 Box Pint Size FREEZER Baggies
- 1 Box Quart Size FREEZER Baggies
- 3 Cans Vanilla Frosting (i.e. Pillsbury, readymade frosting)
- 3 Cans Chocolate Frosting (i.e. Pillsbury, ready-made frosting)

Cupcake Recipe

(The recipe produces a firm cupcake that won't fall apart when you ice it.) This is optional…feel free to use your favorite recipe.

1 box cake mix, any flavor (preferably without pudding in the mix)
1 cup buttermilk (in place of the water called for on the box)
Vegetable oil (use the amount called for on the box)
4 large eggs (in place of the number called for on the box)

1. Preheat the oven to 325 degrees. Line muffin cups with paper liners.

2. Follow the box instructions, putting all the ingredients in a large bowl and using the buttermilk in place of the water specified (the box will call for more water than the amount of buttermilk that you are using), using the amount of vegetable oil that is called for, and then adding the 4 large eggs.

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Supplies MUST be brought to the first class!
3. Beat with an electric mixer until moistened, about 30 seconds. Increase the speed to high and beat until thick, about 2 minutes longer.

4. Spoon half the batter into a ziplock bag. Snip a ¼ inch corner from the bag and fill the paper liners 2/3 full. Repeat with the remaining batter. Bake until golden and a toothpick inserted in the center comes out clean. Usually, these bake 15-20 minutes. Remove the cupcakes from the baking pans, place on a wire rack and allow to completely cool.

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