

Vanilla Buttercream Frosting

- 1 cup (230g) unsalted butter, softened to room temperature
- 4 cups confectioners' sugar
- 1/4 cup heavy cream
- 2 teaspoons vanilla extract
- salt, to taste

Make the frosting: With a handheld or stand mixer fitted with a paddle attachment, beat the butter on medium speed until creamy - about 2 minutes. Add 4 and 1/2 cups confectioners' sugar, cream, and vanilla extract with the mixer running on low. Increase to high speed and beat for 3 full minutes. Add up to 1/2 cup more confectioners' sugar if frosting is too thin or another tablespoon of cream if frosting is too thick. Add a pinch of salt if frosting is too sweet.

Team Assignments

Team 1	Team 2	Team 3	Team 4
Lucas	Mia	Sianna	Abby
Nathan	Sophia	Rachel Guarino	Rowan
Bella	Sienna	Amanda	Anna
Amanda	Raquel	Autumn	Audrey
Sarah	Isabel	Jillian	Maggie

Rachel Gellman

LEMON CUPCAKES

By Sally's Baking Addiction

1/4 cup of unsalted butter, softened to room temperature
1/2 cup granulated sugar
1 large egg, room temperature preferred
1 teaspoon vanilla extract
3/4 cup of all-purpose flour
1 teaspoon of baking powder
1/4 teaspoon of salt
1/4 cup of milk
zest + fresh juice of 1 medium lemon

Preheat the oven to 350°F (177°C). Line 6-count muffin pan with paper liners. Set aside.

Make the cupcakes: Using a handheld mixer, beat the butter and sugar together on medium-high speed in a large bowl until creamed. About 2-3 minutes. Scrape down the sides and bottom of the bowl as needed. Add egg and vanilla. Beat on medium-high speed until everything is combined, about 2 full minutes. Scrape down the sides and bottom of the bowl as needed. Set aside.

In a medium bowl, toss together the flour, baking powder, and salt. Slowly add the dry ingredients to the wet ingredients in 3 additions, beating on low speed after each addition. Batter will be thick. Beat in the milk, lemon zest, and lemon juice on low speed until just combined. Do not overmix this batter at any point. Spoon batter evenly into 6 cupcake liners. Bake for about 20 minutes.

Check at 18 minutes, then again at 20. A toothpick inserted in the middle will come out clean when done. Remove from the oven and allow to cool completely before frosting.

Put this on the White Board

3:30 PM- Arrivals

3:35 PM: Hand washing

3:40 PM: Start cupcakes as a group

4:00 PM: Cupcakes go in the oven

Clean up! Everyone helps. Decorating stations are set up

4:20 PM: Cupcakes come out of the oven and cool

4:30 PM: Everyone has 10 minutes to decorate their cupcake

4:45 PM: Judges come in

Decorations

Raspberry coulis in a squeeze bottle

Best overall presentation

Simplicity

Cupcake Battle day

Chef from French Memories

Rachel Stadelman

DMS Principal

RED VELVET CUPCAKES

By Sally's Baking Addiction

Ingredients:

2 large eggs, room temperature and separated
1 and 1/3 cups all-purpose flour
1/4 cup cornstarch
1/2 teaspoon baking soda
4 teaspoons natural unsweetened cocoa powder
1/4 teaspoon salt
1/4 cup unsalted butter, softened to room temperature
1 cup granulated sugar
1/2 cup canola or vegetable oil
2 teaspoons vanilla extract
1/2 teaspoon distilled white vinegar
liquid or gel red food coloring
1/2 cup buttermilk, room temperature

Directions:

Preheat oven to 350°F (177°C). Line a 12-count muffin pan with cupcake liners. This recipe makes 14 cupcakes, so you will have 2 cupcakes to bake in a 2nd batch. With a handheld mixer beat 2 egg whites on high speed in a medium bowl until soft peaks form, about 2-3 minutes. Set aside.

Sift the flour and cornstarch together to make sure it is evenly combined. Whisk this, along with baking soda, cocoa powder, and salt together in a medium bowl. Set aside.

Using a handheld mixer, beat the butter on high speed until smooth and creamy - about 1 minute. Add the sugar and beat on high speed for 2 minutes until creamed together fairly well. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Add the oil and beat on high for 2 minutes.

The butter may look "piece-y" and not completely combine with the oil. This is normal and ok.

Add 2 egg yolks and the vanilla. Beat on medium-high speed until combined. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Beat in the vinegar and the food coloring-- until you reach your desired color. I use 2 Tablespoons. With the mixer on low speed, add the dry ingredients in three additions alternating with the buttermilk, beginning and ending with the dry ingredients, and mixing each addition just until incorporated. Do not overmix.

Fold whipped egg whites into cupcake batter with a rubber spatula or wooden spoon. The batter will be silky and slightly thick. (If there are still pieces of butter - and there were in 1 test batch for me - again, this is ok. They will melt inside as the cupcakes bake. Making them even more buttery.)

Spoon batter into cupcake liners filling 1/2 - 2/3 of the way full. Bake for 20-21 minutes or until the tops of the cupcakes spring back when gently touched and a toothpick inserted in the center comes out clean. Don't overbake; your cupcakes will dry out. Allow to cool in the pan for 5 minutes, then transfer to a rack to cool completely.

Ingredients:

1 large egg, room temperature and separated

1 and 1/3 cups all-purpose flour

1/4 cup cornstarch

1/4 teaspoon baking soda

2 teaspoons natural unsweetened cocoa powder

A pinch of salt

2 tablespoons unsalted butter, softened to room temperature

1/2 cup granulated sugar

1/4 cup canola or vegetable oil

1 teaspoon vanilla extract

1/4 teaspoon distilled white vinegar

liquid or gel red food coloring

1/4 cup buttermilk, room temperature