



Newsletter

Snowflake Cupcakes

Children love to measure, stir, decorate, and, of course, eat their cooking creations. Celebrate the holidays by making a batch of these easy cupcakes. Just stir together the ingredients, pop the cupcakes in the oven, and bake. When cool, decorate with chocolate frosting and pretty white frosting snowflakes. Allow your child do as much of the work as possible, and let his imagination provide the artistic designs.

What You Need:

Snowflake Cupcakes

- 1 $\frac{1}{4}$ cups sugar
- 1 stick soft butter ($\frac{1}{2}$ cup)
- 2 eggs
- 2 teaspoons vanilla
- 1 cup milk
- 2 cups unbleached white flour (half whole-wheat pastry flour OK)
- 1 tablespoon baking powder
- $\frac{1}{4}$ teaspoon salt

Chocolate Frosting

- $\frac{1}{3}$ cup butter (softened)
- $\frac{1}{3}$ cup cocoa powder (or carob powder)

2 cups powdered sugar
2 teaspoons vanilla
1/4 cup milk—more or less, to thin

Snowflake Icing

2 cups powdered sugar
2 tablespoons water—more or less to make a smooth paste

☆ **Activity:**

The Cake

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Place 16–18 paper muffin liners into muffin tins, or grease and flour the cups.
3. Cream together the sugar, butter, and eggs.
4. Add the rest of the cake ingredients in order and stir until smooth and creamy.
5. Pour batter into the prepared muffin cups, filling $\frac{2}{3}$ full. Add water to any unfilled cups.
6. Bake at 350 degrees for approximately 20 minutes or until light golden-brown on top.
7. Let cupcakes cool for a few minutes in the pan, and then remove and cool on a rack.

The Chocolate Frosting

1. Mix all the ingredients together and blend until smooth.
2. Spread on tops of cooled cupcakes.

Snowflake Icing

1. Mix the sugar and enough water to make a smooth paste that is firm enough to hold its shape, but soft enough to squeeze out and make a design.
2. Place the icing in a cake decorator's bag with a small circular opening, or in a plastic bag with the tip cut off. Squeeze the white icing onto the dark chocolate frosting in a snowflake design.

3. After making a few snowflakes, your child will probably want to experiment with other designs. Our daughter made fish, faces, spirals, a cat face, and abstract patterns. Then she wrote her name on the cupcakes. Have fun and enjoy the process!

