

# Cupcakes for Christmas

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# Chocolate Marshmallow Cupcakes

Yields 24 Cupcakes

## Ingredients

### Cupcake

- 1 Pita Bread (5 inch diameter)
- ¼ teaspoon baking soda
- 2 teaspoons baking powder
- 1 cup unsweetened cocoa powder
- ⅛ teaspoon salt
- 4 tablespoons unsalted butter, softened
- 1 ½ cups white sugar
- 2 eggs
- ¾ teaspoon vanilla extract
- 1 cup milk



### Chocolate Icing

- 12.4 oz milk chocolate

## Instructions

Preheat oven to 350°F

### Ground Pita

1. Tear up the **pita** into four equal pieces.
2. Place one of the pita pieces into a food processor and pulse on high until ground. Then empty ground pita into a small bowl and repeat until all four pieces are ground.

### Cupcake

1. In a medium mixing bowl combine the dry ingredients: **ground pita, baking soda, baking powder, cocoa powder, and salt.**
2. For the wet ingredients, use a large bowl to beat the **butter** and **sugar** until creamy. Add **eggs** one at a time mixing after each egg. Add the **vanilla**. Mix until well blended.
3. Alternate mixing the milk and dry ingredients, into the wet ingredients.
4. Fill the cupcake tins ¾ full and bake for 15-18 minutes.
5. With a minute left to bake, place a large **marshmallow** on top of each cupcake.

### Chocolate marshmallow Icing

1. Break **milk chocolate** into small squares. Microwave for 30 seconds, then stir. Repeat until melted (about 2-3 times).
2. Pour on cupcakes evenly, then place cupcakes into refrigerator to set.

# Chocolate Orange Cupcakes

Yields 24 Cupcakes

## Ingredients

### Cupcake

- 1  $\frac{1}{3}$  cups all-purpose flour
- $\frac{1}{4}$  teaspoon baking soda
- 2 teaspoons baking powder
- $\frac{3}{4}$  cup unsweetened cocoa powder
- $\frac{1}{8}$  teaspoon salt
- 3 Tablespoons unsalted butter, softened
- 1  $\frac{1}{2}$  cups white sugar
- 2 eggs
- $\frac{3}{4}$  teaspoon vanilla extract
- $\frac{1}{4}$  teaspoon orange extract
- 1 Tablespoon orange zest (about one large orange)
- 1 cup whole milk
- $\frac{1}{4}$  cup fresh squeezed orange juice (about half a large orange)



### Chocolate Cream Cheese Icing

- 1 (16 oz ) can of Pillsbury cream cheese icing
- 2  $\frac{1}{2}$  (1.55 oz) bars of dark chocolate

### Candied Orange Peels

- 24 strips (roughly 2 inches long and 1 inch wide) of orange peel (about one large orange)
- 1 cup of water, room temperature or cooler
- 1  $\frac{1}{3}$  cups sugar, divided

## **Instructions**

### **Cupcake**

Preheat oven to 350°F

1. In a medium mixing bowl mix together the dry ingredients: **flour, baking soda, baking powder, cocoa powder, and salt.**
2. For the wet ingredients use a large bowl to beat the **butter and sugar** until creamy. Add **eggs** one at a time mixing after each egg. Add the **vanilla and orange extract.** Add the **fresh squeezed orange juice.** Add the **orange zest** to the wet ingredients. Mix until well blended.
3. Alternate mixing the **milk** and dry ingredients, into the wet ingredients.
4. Fill the cupcake tins  $\frac{3}{4}$  of the way full, and bake in the oven for 15-18 minutes.
5. Let cupcakes cool before icing.

### **Chocolate Cream Cheese Icing**

1. Break the **dark chocolate** into small pieces and microwave on high for 30 seconds. Stir. Repeat until melted.
2. In a medium bowl fold the melted dark chocolate into the **cream cheese icing.**

### **Candied Orange Peels**

1. In a small saucepan, boil the **water.** Then add **1 cup of sugar** and stir gently for 30 seconds.
2. Turn the burner to medium high heat then add the **orange peel strips** to the sugar water. Cook for 15 minutes, stirring occasionally.
3. With tongs, pick out the orange strips from the sugar water, and place them on a piece of parchment paper. Lightly sprinkle the remaining  $\frac{1}{3}$  **cup sugar** over both sides of the orange strips.
4. Let them sit for at least an hour, then place them on the frosted cupcakes.

# Lemon Tuna Cupcakes

Yields 36 cupcakes

## Ingredients

### Cupcake

4 ¼ cups all-purpose flour  
1 cup white sugar  
3 teaspoons baking powder  
3 teaspoons baking soda  
2 teaspoon salt  
1 teaspoon garlic, minced  
3 teaspoons capers, strained  
1 ½ tomatos, peeled, gutted, and chopped  
4 tablespoons Kalamata olives  
2 cups milk  
4 eggs  
1 cup canola oil  
1 Tablespoon parsley, finely chopped  
1 Tablespoon basil, finely chopped  
1 fresh lemon, juiced and zested

### Icing

6 oz of sun dried tomatoes, pureed  
1 cup mayonnaise  
24 oz of cream cheese  
1 tablespoon capers, dried  
½ fresh squeezed lemon juice



## **Instructions**

Preheat oven to 350°F

### **Cupcakes**

1. In a large bowl, add **flour, sugar, baking powder, baking soda, salt, garlic, capers, tomatoes, olives, milk, eggs, canola oil, basil, parsley, lemon zest** and **lemon juice**. Mix with a whisk until well blended.
2. Fill muffin tins  $\frac{3}{4}$  of the way full. Bake until a toothpick goes in and comes out clean. (15-18 minutes)
3. Let the cupcakes cool before icing.

### **Icing**

1. In a large bowl, add **sun dried tomatoes, mayonnaise, cream cheese, capers,** and **lemon juice**.
2. With an immersion blender, mix the icing until well blended.

# Potato Vinegar Cupcakes

Yields 36 Cupcakes

## Ingredients

### Potatoes

3 medium sized golden potatoes

1/8 teaspoon salt

### Cupcake

1 1/2 cups all-purpose flour

1 1/2 teaspoons baking powder

1 3/4 teaspoon salt

2 large eggs

2/3 cup sugar

1 1/2 sticks unsalted butter, melted

2 teaspoons pure vanilla extract

1/2 cup crushed chips

1 cup milk

1 Tablespoon vegetable oil

1 1/2 Tablespoons white cider vinegar

1 cup potatoes, mashed

### Salt and Vinegar Buttercream Icing

1 (16 oz) can of Pillsbury buttercream icing

1/2 teaspoon fresh ground salt



## **Instructions**

Preheat oven to 350°F

### **Potatoes**

1. Wash and peel the potatoes. Cut the **potatoes** into 1 inch cubes and place in a medium saucepan.
2. Fill the pot with cold water until the tops of the potatoes are covered with an inch of water.
3. Cover and bring to a boil. Once it is boiling turn the temperature down to medium high heat and cook until a fork passes through the potatoes easily (about 15 minutes).
4. Drain the water, then mash the potatoes. Add salt and continue mashing.
5. Let the potatoes sit in saucepan until cool.

### **Cupcake**

1. In a medium bowl, mix the dry ingredients: **flour**, **salt**, and **baking powder**.
2. Using a large bowl, beat the **eggs** and **sugar** until fluffy with a mixer. Then add the **butter** and **vanilla extract**, **chips**, **vegetable oil**, and **white cider vinegar**. Mix until well blended.
3. Using a mixer beat in the mashed potatoes, until only a few lumps are present.
4. Alternate mixing the dry ingredients and milk into the large bowl.
5. Fill cupcake tins  $\frac{3}{4}$  full and bake for 25 minutes.
6. Let the cupcakes cool before icing.

### **Vinegar Buttercream Icing**

1. Scoop out the icing from the can and place in a medium bowl.
2. Stir in salt and vinegar.



# Plum Pudding Cupcakes

Yields 24 Cupcakes

## Ingredients

1 (16-oz) can of plums in light syrup

### Candied Lemon Peel

1 medium lemon peel, in strips

1 1/4 cup sugar, divided

1 cup water, room temperature or cooler

### Cupcakes

1 1/2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon salt

1/2 teaspoon nutmeg

1/2 teaspoon cinnamon

1/2 teaspoon ground cloves

1/2 cup dark brown sugar

chopped candied lemon peel

3 large eggs

2/3 cup sugar

12 Tablespoons unsalted butter, melted

2 teaspoons pure vanilla extract

1/2 cup whole milk

1/3 cup plum syrup from the can

6 puréed plums



### Plum Glaze

3/4 cup water

3/4 cup sugar

1/2 medium lemon sliced

2 cups sifted powdered sugar

2 puréed plums

1/2 cup plum syrup from can

### Sour Cream Icing

1 teaspoon lemon juice

1 1/2 sticks unsalted butter, soft

1 1/2 cups sour cream

3/4 teaspoon salt

7 1/4 cups powdered sugar

## **Instructions**

Preheat oven to 350°F

### **Candied Lemon Peels**

1. In a small sauce pan, boil the **water**. Then add **1 cup of sugar** and stir gently for 30 seconds.
2. Turn the burner to medium high heat then add the **lemon peel strips** to the sugar water. Cook for 17 minutes, stirring occasionally.
3. With tongs, pick out the lemon strips from the sugar water, and place them on a piece of parchment paper. Lightly sprinkle the remaining  $\frac{1}{4}$  **cup sugar** over both sides of the lemon strips.
4. When the lemon strips are cool, and starting to harden, chop into small pieces and set aside.

### **Cupcake**

1. In a medium bowl, mix the dry ingredients: **flour, salt, baking powder, nutmeg, cinnamon, ground cloves, brown sugar, and chopped candied lemon peels**.
2. Using a large bowl, beat the **eggs and sugar** until fluffy with a mixer. Then add the **butter, vanilla extract, plum syrup, and puréed plums**. Mix until well blended.
3. Alternate mixing the dry ingredients and milk into the large bowl.
4. Fill cupcake tins  $\frac{3}{4}$  full and bake for 12-14 minutes.
5. Let the cupcakes cool before icing.

### **Plum Glaze**

1. In a small saucepan, boil the **water**, then add the **sugar**. Stir lightly for 45 seconds.
2. Add **lemon slices**, and reduce on low heat for 2 hours, stirring often.
3. Add **puréed plums, plum syrup**, and gradually stir in the **sifted powdered sugar**.
4. Spoon from the saucepan to the cupcakes.

### **Sour Cream Icing**

1. In a mixer, add the **lemon juice, butter, sour cream, and salt**.
2. Gradually add in the **powdered sugar**.
3. Mix on high until most of the lumps are gone.

# Sweet Potato Cupcakes

Yields 24 Cupcakes

## Ingredients

### Sweet Potatoes

2 sweet potatoes (about 16 oz)

$\frac{1}{8}$  teaspoon salt

### Cupcake

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

1  $\frac{1}{2}$  teaspoons baking powder

1  $\frac{3}{4}$  teaspoon salt

2 large eggs

$\frac{2}{3}$  cup sugar

1  $\frac{2}{3}$  sticks of unsalted butter, melted

$\frac{1}{2}$  cup marshmallows, melted

1 cup sweet potato, mashed

2 teaspoons pure vanilla extract

1 cup milk



### Marshmallow Icing

1 stick of unsalted butter, room temperature

6 cups powdered sugar

2 cups marshmallow, melted

## **Instructions**

Preheat oven to 350°F

### **Potatoes**

1. Wash and peel the **potatoes**. Then cut them into 1 inch cubes and place in a medium saucepan.
2. Fill the pot with cold water until the tops of the potatoes are covered with an inch of water.
3. Cover and bring to a boil. Once it is boiling turn the temperature down to medium high heat and cook until a fork passes through the potatoes easily (about 15 minutes).
4. Drain the water and mash the potatoes. Add a **pinch of salt** and continue mashing.
5. Let the potatoes sit in pot until cool.

### **Cupcake**

1. In a medium bowl, mix the dry ingredients: **flour**, **salt**, and **baking powder**.
2. Using a large bowl, beat the **eggs** and **sugar** until fluffy with a mixer. Then add the **melted butter**, **vanilla extract**, and **melted marshmallows**. Mix until well blended.
3. Using a mixer, beat in the mashed potatoes until only a few lumps are present.
4. Alternate mixing the dry ingredients and milk into the large bowl.
5. Fill cupcake tins  $\frac{3}{4}$  full and bake for 15-18 minutes.

### **Marshmallow Icing**

1. In a large mixing bowl, beat sugar and butter until creamy. Add **melted marshmallows** and mix until light and fluffy.