



**Create  
Your Own  
Gourmet  
Cupcakes**

*Cupcake Creations*  
recipes, tips & design ideas



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## CUPCAKE BASICS

**Don't overmix!** Overmixing will cause your cupcakes to be chewy rather than cakey and moist. Mix until the ingredients are just combined.

**Choose a good cupcake pan.** Better pans will make about 6-12 cupcakes. Large muffin tins are not suggested. If you have two pans, use one for cooling while the other is in the oven baking. Two 12-unit cupcake pans will usually work for one batch of cupcakes.

**Cupcake liners are your friend.** Paper or foil wrappers make for easy clean up, look nice and keep little fingers off of cupcakes. Many recycled paper liner options are now available, or you may choose to grease your pan with a nonstick cooking spray. If using the spray, coat the pan very well.

**Baking temperature matters.** Preheat your oven to the correct temperature *before* putting cupcakes in the oven. If you know your oven cooks faster at the rear of the oven vs. the front, simply rotate cupcake pan halfway through baking.

**Create the perfect-sized cupcake.** It may be tempting to make a "big" cupcake — but filling the cup more than  $\frac{2}{3}$  full will mean a gooey mess! On the other hand, filling less than  $\frac{1}{2}$  full will mean very small cupcakes.

**Watch the bake time.** As cupcakes are relatively small, they can easily be overbaked. Start with the minimum recommended cooking time, then add time if necessary. Cupcakes are baked when they are springy to the touch or a toothpick inserted in the center comes out clean.

**Be a cheater.** Boxed cake mixes work just as well as a cupcake recipe from scratch. Simply follow the directions on the package, and then spoon batter into your cupcake pans.

**Freeze any leftovers.** If you can manage to keep them from being eaten right away, undecorated cupcakes that are wrapped well can be frozen for up to three months.

## HOW TO FILL AN ICING BAG

**Step 1:** Turn the top section of the bag over so that the outer edge folds over your hand. Place desired tip in the bottom of the bag and push into the pointed end. ➤

**Step 2:** Fill the bag with icing, then unfold top of bag and begin to work the icing down towards the tip. ▼



**Step 3:** You may have to push the tip back a little in order to cut enough of the bag. Snip excess until tip is exposed, then work tip back into pointed end and squeeze icing down into bag/tip. Hold the top of the bag to prevent icing overflow. ▲

### TIP

If icing is too thick, it can be thinned by mixing a little bit of milk into the bowl — start with less than a teaspoon as it thins quickly. Thinner icing is easier for writing words and other detail-oriented decorating.

## CHOOSING TIPS FOR DECORATING

### SMALL ROUND TIP

Use this tip for writing words or precise decoration.



### LARGE STAR TIP

Use this tip for creating stars, flowers and swirls.



### LARGE TIP

Use this tip to make large frosting swirls on cupcakes or for filling the inside of cupcakes.



### LEAF TIP

Use this tip for borders, leaf shapes or unusual patterns.





## HOLIDAY THEMES

### HALLOWEEN



**Spooky Owl** (Small Round Tip, Leaf Tip)  
Frost cupcake with chocolate icing, then use the small round tip and chocolate icing to create feathers, and leaf tip to create ears. Add chocolate sandwich cookies with chocolate covered candies for eyes, and a yellow oblong-shaped candy for the nose.

#### **"Black" Cat** (Small Round Tip)

Frost cupcake with chocolate icing, then use the small round tip to make facial features and whiskers. Add small orange candies for eyes and chocolate bar pieces for ears.



#### **Fall Pumpkins**

Frost cupcake with orange colored icing, then roll the cupcake in coarse sugar. Add a pretzel stick or piece of licorice for the stem.



### THANKSGIVING

#### **Turkey Tom** (Large Round Tip)

Frost cupcake with chocolate icing, then using the large round tip, add two large dots of chocolate icing for the head. Add candy corns for feathers and nose, chocolate sprinkles for the body and small chocolate candies for eyes.



## CHRISTMAS

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### **Rudolph** (Large Round Tip, Small Round Tip)

Frost cupcake with white icing, then using the large round tip, add one large oblong dot of chocolate icing for the body, then a smaller round dot in front for the nose. Using the small round tip, add white icing circles for the eyes. Place chocolate candies onto center of the eye, add a small red candy for nose, and chocolate covered pretzels as antlers.



### **Berry Wreath** (Star Tip, Small Round Tip)

Frost cupcake with white icing, then using the star tip and green icing, create wreath by squeezing icing bag until an icing star forms, then pulling up quickly to create "points". Use the small round tip and red icing to dot the "berries" and create a bow.

### **Winter Snowflake** (Small Round Tip)

Frost cupcake with white icing, then use red icing and small round tip to outline the snowflake shape.



## HANNUKAH

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### **Jewish Star** (Small Round Tip)

Frost cupcake with white icing, then use blue icing and small round tip to outline the Star of David.

## VALENTINE'S DAY

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### **Sweet Hearts** (Star Tip)

Use star tip to swirl chocolate frosting onto cupcake. Add white nonpareils or sprinkles, candy hearts or other Valentine's Day candies.



## BIRTHDAYS & EVENTS



### SPORTS

#### **Curve Ball** (Small Round Tip)

Frost cupcake with white icing, then use small round tip and red icing to draw the stitches.

#### **Basketball Star** (Star Tip, Small Round Tip)

Use small round tip and chocolate icing to "line" the basketball, then use the star tip and orange frosting to add stars covering the rest of the ball.



### ANIMALS

#### **Fluffy Sheep** (Small Round Tip)

Frost cupcake with white icing, then use small round tip to draw eyes, nose and mouth. Place miniature marshmallows around the outside of the face to create the wool.

#### **Lion King** (Leaf Tip, Small Round Tip)

Frost cupcake with pale yellow icing, then use small round tip to create facial features and ears. Use leaf tip and chocolate frosting to create the furry mane.





## SPECIAL OCCASIONS

**“Pop” Rattle** (Large Round Tip, Small Round Tip)  
Frost cupcake with white icing, then use large round tip to create the lines on rattle. Using the small round tip, create flower shapes or other patterns — get creative! Push a small stick lollipop into side of cupcake for the rattle handle.



**Babyface** (Large Round Tip, Small Round Tip)  
Frost cupcake with light pink icing and dot the nose. Use the small round tip and chocolate icing to draw facial features, the large round tip to make the pacifier base, then add a round, ring-shaped candy as the pacifier handle.

**Flower Power** (Large Round Tip, Leaf Tip)  
Using the large round tip, make swirls in pink and yellow to create the flower, then use the leaf tip to add leaves in green icing.



**Pastel Swirl** (Star Tip, Large Round Tip)  
Using the star tip, swirl pastel colored icing onto cupcake. Add white nonpareils, then a white flower by creating dot “petals” with the large round tip and white icing.

**Spring Bloom** (Large Round Tip, Small Round Tip)  
Using small round tip and green icing, create the grass by squeezing icing until a round ball forms, then releasing pressure from icing bag and pulling up quickly to create pointed ends. Add white icing flower with large round tip and dot with yellow icing.



## QUICK & EASY TOPPINGS

### SWIRLS

#### Swirls Using The Large Round Tip

Using the large round tip, start at the outer edge of the cupcake and work to the center, creating a swirled circular pattern.



#### Swirls Using The Star Tip

Using the star tip, start at the outer edge of the cupcake and work to the center, creating a swirled circular pattern.



### SPRINKLES

Adding any kind of sprinkles, nonpareils, coarse sugar or other decorative candies is a fast and easy way to transform plain cupcakes into a gourmet treat!



Be creative — many different kinds are available in the cake decorating section of your grocery or craft store.





## BATTER RECIPES

### CHOCOLATE CUPCAKES

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#### Ingredients:

- 1  $\frac{1}{3}$  cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{4}$  teaspoon baking soda
- $\frac{1}{8}$  teaspoon salt
- $\frac{3}{4}$  cup unsweetened cocoa powder
- 4 tablespoons butter, softened
- 1  $\frac{1}{2}$  cups sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup whole milk

#### Directions:

1. Preheat oven to 350 degrees. Line muffin tins with paper or foil liners.
2. Sift the flour, baking soda, baking powder, salt and unsweetened cocoa. Set mixture aside.
3. In a large bowl, add the butter and sugar. Beat with mixer until they are pale yellow and fluffy, then add eggs one at a time until incorporated.
4. Add vanilla, flour and milk. Beat until combined.
5. Fill muffin tins  $\frac{2}{3}$  to  $\frac{3}{4}$  full.
6. Bake for 15 to 17 minutes or until a toothpick inserted in center of cupcake comes out clean. Cool, decorate, then eat!



Place a bite-sized peanut butter cup in the center of each cupcake just before baking. This will result in a peanut butter center once the cupcakes are baked.

### VANILLA CUPCAKES

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#### Ingredients:

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

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¼ teaspoon salt  
½ cup butter (softened)  
⅔ cup sugar  
3 eggs  
1 ½ teaspoons vanilla extract  
¼ cup milk

**Directions:**

1. Preheat oven to 350 degrees. Line muffin tins with paper or foil liners.
2. Sift the flour, baking powder and salt. Set mixture aside.
3. In a large bowl, add the butter and sugar. Beat with mixer until they are pale yellow and fluffy, then add eggs one at a time until incorporated.
4. Add vanilla, milk and flour mixture. Beat until just combined.
5. Fill muffin tins  $\frac{2}{3}$  to  $\frac{3}{4}$  full.
6. Bake for 15 to 17 minutes or until a toothpick inserted in center of cupcake comes out clean. Cool, decorate, then eat!

**CARROT CAKE CUPCAKES**

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**Ingredients:**

2 cups all-purpose flour  
1 ½ teaspoons baking soda  
½ teaspoon salt  
1 ½ teaspoons ground cinnamon  
4 eggs  
1 cup sugar  
1 cup vegetable oil  
2 cups finely shredded raw carrots  
1 cup finely chopped apple  
1 cup shredded coconut  
½ cup chopped pecans or walnuts (optional)

**Directions:**

1. Preheat oven to 350 degrees. Line muffin tins with paper or foil liners.
2. Sift together the flour, baking soda, salt and ground cinnamon. Set mixture aside.

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3. In a large bowl, add the eggs, sugar and oil. Beat with mixer until combined and slightly thickened, then add flour mixture and beat until incorporated.
4. With a spatula, gently fold in the carrots, apple, coconut and nuts.
5. Fill muffin tins  $\frac{2}{3}$  to  $\frac{3}{4}$  full.
6. Bake about 20 minutes or until a toothpick inserted in center of cupcake comes out clean. Cool, then eat!



Experiment with your own version of this recipe. For instance, if you dislike coconut, leave it out. Or, try chopped pineapple in place of the chopped apple in this recipe — just drain the pineapple very well first.

## RED VELVET CUPCAKES

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### Ingredients:

- 2  $\frac{1}{2}$  cups flour
- 1  $\frac{1}{2}$  cups sugar
- $\frac{1}{4}$  cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 tablespoons red food coloring
- 1 tablespoon white vinegar
- $\frac{3}{4}$  cup buttermilk
- 1 teaspoon vanilla extract
- 2 eggs
- 1  $\frac{1}{3}$  cups vegetable oil

### Directions:

1. Preheat oven to 350 degrees. Line muffin tins with paper or foil liners.
2. In a medium-sized bowl, sift together the flour, sugar, cocoa powder, baking soda and salt. Set aside.
3. In a large measuring cup, mix together the buttermilk, food coloring, white vinegar and vanilla. Stir lightly until mixed.
4. In a large bowl, add the oil and eggs and mix with mixer until combined, then add buttermilk mixture to oil/egg mixture and mix.

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5. Add flour mixture to the oil/egg/buttermilk mixture and mix until incorporated.
6. Bake about 20 minutes or until a toothpick inserted in center of cupcake comes out clean. Cool, then eat!



Since the goal is to achieve a deep-red-coloured cupcake, add more cocoa powder if the colour of your batter is not dark enough.

## PINEAPPLE COCONUT CUPCAKES

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### Ingredients:

- 1  $\frac{1}{3}$  cups all-purpose flour
- 1  $\frac{1}{4}$  teaspoons baking powder
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  cup butter
- $\frac{2}{3}$  cup sugar
- 2 eggs
- 1 egg yolk
- $\frac{1}{2}$  teaspoon orange extract
- 1 8oz can crushed pineapple (drain & save juice)
- $\frac{1}{3}$  cup pineapple juice (reserved from can)
- 1 cup sweetened flaked coconut

### Directions:

1. Preheat oven to 350 degrees. Line muffin tins with paper or foil liners.
2. In a medium-sized bowl, sift together flour, baking powder, baking soda and salt. Set aside.
3. In a large bowl, beat the butter and sugar with mixer; then beat in eggs, egg yolk and orange extract.
4. Add drained crushed pineapple and beat – batter will be lumpy.
5. Mix in flour and pineapple juice until just blended, then gently stir in coconut.
6. Bake about 20 minutes or until a toothpick inserted in center of cupcake comes out clean. Cool, decorate, then eat!

## ROOT BEER FLOAT CUPCAKES

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### Ingredients:

- 1 cup root beer soda
- 1 teaspoon apple cider vinegar
- 1  $\frac{1}{3}$  cups flour
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{3}{4}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- $\frac{3}{4}$  cup sugar
- $\frac{1}{3}$  cup vegetable oil
- 2 teaspoons root beer extract

### Directions:

1. Preheat oven to 350 degrees. Line muffin tins with paper or foil liners.
2. Combine the root beer and the vinegar in a small glass container and let stand for a few minutes.
3. In a medium bowl, sift together the flour, baking powder, baking soda and salt.
4. In a large bowl, beat the sugar and oil until slightly frothy. Add root beer extract, then add flour mixture until just incorporated.
5. Bake about 18-20 minutes or until a toothpick inserted in center of cupcake comes out clean. Cool, decorate, then eat!

## ICING RECIPES

### TIP

Tint icing various colours by mixing small drops of food colouring into homemade or store-bought white-coloured icing. Mixing two or more colours will give you a variety of options.

## VANILLA (WHITE) BUTTERCREAM ICING

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### Ingredients:

- 1 cup (2 sticks) butter, softened
- 1 teaspoon vanilla extract
- 1-2 tablespoons milk
- 3 cups powdered sugar (sifted)

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**Directions:**

1. In a large bowl, beat butter, vanilla and milk with mixer until creamy.
2. Begin adding powdered sugar and beat until creamy and smooth. Add more milk if the mixture is too thick.
3. Spread onto cupcakes or cake, and enjoy!

**CREAM CHEESE ICING**

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**Ingredients:**

- ½ cup (1 stick) butter, softened
- 1 8 oz package cream cheese, softened
- 1 teaspoon vanilla extract
- 3-4 tablespoons milk
- ¼ teaspoon salt
- 3 cups powdered sugar (sifted)

**Directions:**

1. In a large bowl, beat butter, cream cheese, vanilla, milk and salt with mixer until creamy.
2. Begin adding powdered sugar and beat until creamy and smooth. Add more milk if the mixture is too thick.
3. Spread onto cupcakes or cake, and enjoy!

**CHOCOLATE ICING**

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**Ingredients:**

- 1 cup (2 sticks) butter, softened
- ½ teaspoon vanilla extract
- 3-4 tablespoons milk
- ¾ cup unsweetened cocoa powder (sifted)
- 3 cups powdered sugar (sifted)

**Directions:**

1. In a large bowl, beat butter, vanilla, milk and cocoa powder with mixer.
2. Begin adding powdered sugar and beat until creamy and smooth. Add more milk if the mixture is too thick.
3. Spread onto cupcakes or cake, and enjoy!



*This booklet is meant to accompany  
your Hamilton Beach® Hand Mixer to  
help you make and decorate the perfect  
cupcake for any occasion.*

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