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Fruit Salad Cupcakes

THE CAKE

Prep Time: 20 minutes

Servings: 12 cupcakes

Here's What You Need:

1 ¼ cups all-purpose flour

¾ teaspoon baking powder

¾ teaspoon baking soda

1/8 teaspoon salt

¾ stick unsalted butter at room temperature

¾ cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

4 oz buttermilk- ½ cup (whole milk with just a squeeze of lemon juice)

Here's How You Do It:

Pre-heat oven to 350 degrees.

Prepare baking pans: Line one cupcake pan with cupcake liners. In a bowl, whisk together all dry ingredients except for the sugar; set aside.

In another bowl, using a mixer on medium speed, beat the butter until smooth. Slowly add the sugar and continue beating until the mixture is light and fluffy. Add the eggs one at a time, and then add the vanilla. Add the flour mixture in 3 portions, alternating with the buttermilk in 2 portions, starting and ending with flour. Pour batter evenly into prepared pans. Bake for 22 -25 minutes, or until lightly golden-brown and a toothpick inserted into the center of the cake comes out clean.

Cream Cheese Frosting

Prep Time: 15 min.

Servings: Enough to frost a batch of cupcakes (24–30)

Here's What You Need:

1 - 8oz package brick cream cheese, softened

1 stick unsalted butter, softened

1 - 1lb. box confectionary sugar

1 teaspoon vanilla extract

Here's How You Do It:

In a mixing bowl beat cream cheese and butter until light and fluffy, about 5 minutes. Add confectionary sugar a little at a time until fully incorporated. Add vanilla extract and enjoy!

It's always best to use a chilled metal bowl when making whipped cream. Place your bowl in the refrigerator a few hours before you use it.

After cupcakes are finished, make sure you have **1 Pound Fresh Assorted Fresh Fruit cut into 1 inch pieces.** Cover top of the cupcake with frosting and arrange fresh fruit on top just before serving. Repeat for all cupcakes.