



Chocolate Raspberry Cupcakes

Ingredients:

2/3 c. all-purpose flour
1 c. cocoa powder (unsweetened)
2 tsp. Clabber Girl® Baking Powder
2 tsp. Clabber Girl® Baking Soda
3/4 tsp. salt
3 c. granulated sugar
3/4 c. softened butter
3 eggs
1 1/2 c. milk
2 tsp. vanilla extract
1 1/2 c. water

Filling and garnish:

Raspberry preserves
Whipping cream
Fresh raspberries or other berries
for decorating tops

Directions:

1. Preheat the oven to 350 degrees F. Prepare 12-18 standard sized muffin cups with paper liners, oil, or non-stick spray.
2. In a large bowl, combine flour, cocoa powder, baking powder, baking soda and salt.
3. In a medium sized bowl, blend the sugar and butter until creamy.
4. Add eggs, milk, and vanilla to the sugar-butter mixture and blend. Add sugar-butter mixture to dry ingredients and mix with an electric mixer on medium speed for 2 minutes.
5. Add water and blend until smooth. Divide the batter among the prepared cups filling them to 3/4 capacity.
6. Bake for approximately 22 minutes or until they test done.

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Let's Get Started Baking

Activity: Baking chocolate raspberry cupcakes

Lesson: Making homemade Valentine's Day gifts

7. Allow cupcakes to cool in pan for five minutes then remove cakes and transfer to the wire rack to cool completely.
8. Prepare filling: Scoop a Tbsp. of cake out of the center tops of each cupcake. Add a teaspoon of raspberry preserves to the void, cover void and cupcake tops with whipped cream, and finish with your choice of berry.

Homemade paint activity:

1. Combine 4 c. cold water, 1/2 c. granulated sugar and 1 c. Clabber Girl® Corn Starch in a medium saucepan.
2. Stir thoroughly over medium heat until the mixture begins to thicken.
3. Divide the paint into 6 or more bowls or small containers. Add food coloring to get different shades of red, pink and purple.
4. Use brushes to paint Valentine's Day decor, cards, or gift boxes!



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