



## 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!



**Baking**  
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