



Golden Cupcakes

Cupcake Ingredients:

- 1 c. unsalted butter, softened
- 2 c. granulated sugar
- 3 eggs
- 1 Tbsp. vanilla extract
- 1 1/3 c. warm milk
- 4 Tbsp. sour cream
- 2 1/2 c. all-purpose flour
- 2 Tbsp. Clabber Girl Cornstarch
- 1 Tbsp. Clabber Girl Baking Powder
- 1/4 tsp. Clabber Girl Baking Soda
- 1/4 tsp. salt

Frosting Ingredients:

- 1 1/2 c. unsalted butter softened
- 3 3/4 c. powdered sugar more if needed
- 2-4 Tbsp. heavy cream or milk
- 1 tsp. vanilla extract

Directions:

1. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper. Line two cupcake tins with paper liners and set aside.
2. In a mixing bowl, cream the butter with the sugar until well blended. Blend in the eggs, vanilla, milk and sour cream.
3. Fold in the flour, cornstarch, baking powder, baking soda and salt and blend until smooth, about 3-4 minutes.

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For My Valentine...

Activity: Bake golden cupcakes

Conclusion: Baking for others

4. Spoon into paper lined muffin tins, filling each one about 2/3 full.
5. Bake until cupcakes test done when gently pressed with fingertips, 25-30 minutes.
6. To make the frosting, beat the butter until smooth and fluffy.
7. Add milk and vanilla extract.
8. Add the powdered sugar, 1/2 cup at a time, and beat until incorporated.
9. Frost the cupcakes only after they have completely cooled, approximately one hour.

Additional Activities:

1. Go online to find the history of this day and if other countries celebrate it.
2. Discuss what Valentine's Day is and what other recipes might be appropriate for this day.
3. Download other recipes you want to try next time. Or let children dream up their own creations (with your guidance), type them up on the computer and print out for experimentation.
4. Make your own cupcake toppers. Cut out shapes, then attach to a toothpick and put right on top of cupcakes.

Print this cupcake topper:

