



Red Velvet Cupcakes

Ingredients:

2 1/4 c. cake flour
 2 Tbsp. cocoa powder
 1 tsp. Clabber Girl® Baking Powder
 1 tsp. baking soda
 1/2 tsp. salt
 1 c. sugar
 1/2 c. butter, softened
 2 eggs
 1 c. buttermilk
 2 Tbsp. red food coloring
 2 tsp. vanilla extract
 1 tsp. white vinegar

Icing:

1/2 c. butter, softened
 8 oz. cream cheese, softened
 2 c. powdered sugar
 2 tsp. vanilla extract

Directions:

1. Preheat oven to 350 degrees F. Line muffin tin with paper baking cups.
2. In a large bowl, sift together flour, cocoa, baking powder, baking soda and salt; set aside.
3. In a separate bowl, cream together sugar and butter.
4. Add eggs one at a time until well blended.
5. Add buttermilk, food coloring, vanilla and vinegar to the creamed mixture.
6. Slowly add flour mixture, mixing until well blended.
7. Beat on medium high until batter is smooth, about 2 minutes.
8. Spoon batter into paper baking cups about 2/3 the way full.

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Baking for my Valentine

Activity: Baking red velvet cupcakes

Lesson: Homemade Valentine's Day gifts

9. Bake 16-18 minutes or until wooden pick inserted in center comes out clean.
10. Let cool in pans on wire rack 5 minutes. Remove from pans, and cool completely on wire racks.
11. To prepare the icing: Beat butter and cream cheese at medium speed with an electric mixer until creamy. Gradually add sugar and vanilla, beating until well blended. Spread frosting evenly over cooled cupcakes.

Makes 2 1/2 dozen cupcakes.

Make your own bath bombs

Instructions:

1. Mix 1 c. Clabber Girl® Baking Soda, 1/2 c. citric acid, 1/2 c. Clabber Girl® Corn Starch in a large bowl.
2. Set out 3 small bowls.
3. Add 1 1/2 tsp. of your favorite essential oil to each bowl.
4. Add 1 drop of food coloring to each. Mix color into essential oil.
5. Divide the mix into 3 small bowls evenly. Use a whisk to combine the oil mix with the powder mix.
6. Spoon the mix into bath bomb molds.
7. Refrigerate for at least 1 hour, then release from mold.



Baking
at **Home**