



# CLABBER GIRL®

## FAMILY FUN ACTIVITIES

### MATERIALS NEEDED:

- Large mixing bowl
- Dry and liquid measuring cups
- Mixing spoon
- Measuring spoons
- Oven
- Wire Rack
- Cupcake or muffin tin
- Cupcake papers

### INGREDIENTS: CUPCAKE BATTER

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 3 eggs
- 1 tablespoon pure vanilla extract
- 1 1/3 cup warm milk
- 4 tablespoons sour cream
- 2 1/2 cups all-purpose flour
- 2 tablespoons *Clabber Girl Cornstarch*
- 1 tablespoon *Clabber Girl Baking Powder*
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt

### GLAZE TOPPING:

- 2 cups confectioners' sugar
- Food coloring  
(few drops, or as desired)
- 3 to 4 tablespoons milk
- Assorted candies



*Golden Cupcakes*  
FOR MY VALENTINE...

### INSTRUCTIONS: RECIPE YIELDS 24 CUPCAKES

1. Read the recipe from top to bottom, explaining steps; ask if there are any questions.
2. Assign tasks to each child, according to age and capabilities (see guidelines)
3. Preheat the oven to 350 F. Line a baking sheet with parchment paper. Line two cupcake tins with paper liners and set aside.
4. In a mixing bowl, cream the butter with the sugar until well blended. Blend in the eggs, vanilla, milk and sour cream.
5. Fold in the flour, cornstarch, baking powder, baking soda and salt and blend until smooth, about 3-4 minutes.
6. Spoon into paper lined muffin tins, filling each one about 2/3 full.
7. Bake until cupcakes test done when gently pressed with fingertips, 25-30 minutes.
8. Cool cupcakes on wire rack until completely cooled, at least 1/2 hour before icing.

### GLAZE:

1. Sift confectioners' sugar into a medium bowl.
2. Stir in milk and food coloring, stir until well combined. Add more milk if needed for desired consistency.
3. Spoon glaze over cupcakes and decorate with candies.

*Take one step at a time, finish each step and double check to make sure nothing was left out.*

### 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.

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