



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

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Let's Get Started Baking

Activity: Baking chocolate raspberry cupcakes

Lesson: Making homemade Valentine's Day gifts

done.

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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