

1. Pre-made 4-6 cupcakes or more... and flavor
2. Cupcake frosting any color/flavor
3. Cupcake tip #1M
4. Decorating bag
5. Food coloring
6. Vegetable shortening
7. Straws
8. Scissors
9. Mid-size Ziplock bags
10. Spoon
11. Spatula
12. Microwavable glass bowl mid
13. Paper towels
14. Tall plastic cup
15. Sugar
16. Plate
17. Access to microwave and freezer
18. Lemon extract or vodka

Vanilla Cake Recipe ( for cupcakes or any recipe you like)

- 1 ½ Stick of butter
- 1 Cup of sugar
- ¼ teaspoon salt
- 2 ¼ Cup of unbleached organic flour
- 1 TBS Baking Powder
- 2 teaspoons natural vanilla extract
- 3 Eggs
- 1 1/3 cup of milk or (milk of your choice)
- 1 teaspoon lemon zest

Preheat oven to 350°F.

Grease an 8" cake pan with butter.

Make one circle on a piece of parchment paper by tracing the bottom of the cake pan. Cut out the circle and press into the bottom of the pan. Grease the paper with more butter.

Mix the dry ingredient:

Mix the flour, baking powder and salt into a bowl.

In a large bowl, using an electric mixer, beat the butter, sugar, and vanilla on medium Speed until creamed, about 3 minutes. Turn off the mixer and scrape down the bowl with a rubber spatula. Add the eggs one at a time, beating well, after each one is added.

Turn off the mixer, add about 1/3 of the flour mixture and beat on low speed just until blended. Pour in 2/3 cup of the milk and beat just until blended. Repeat these steps until all flour and milk has been

added and blended.

Turn off the mixer and scrape down the bowl with the rubber spatula. Pour into the pre-greased pan. Put the pan in the oven and bake until a toothpick inserted into the center of the cake comes out clean, about 35 to 40 minutes depending on your oven. once baked, let it rest for about 10 minutes.

#### Vanilla Frosting/Buttercream

2 Sticks of butter (1 cup)  
¼ teaspoon salt  
1 teaspoon natural vanilla extract  
2-3 TBS of milk or cream  
6 cups of powdered sugar

1. Sift the sugar to remove any lumps and make sure the butter is at room temperature - you should be able to slice through it easily with a spatula.
2. In a mixer with a beater (paddle) attachment, mix butter for a 20 seconds until smooth. Add a quarter of the powdered sugar and salt (if using) and mix on the lowest speed until incorporated, about one minute.
3. Scrape down to the bottom of the mixing bowl with a spatula to loosen any butter and sugar and add the next quarter of powdered sugar and mix for another minute on low.
4. Scrape down to the bottom of the bowl, add another quarter of the powdered sugar, mix for one minute on low, scrape, and add the final quarter of the powdered sugar. Mix for one more minute on low, adding the vanilla once everything is mixed together and continuing to mix until it's incorporated.
5. Add the milk or cream and mix for about 30 seconds until it's combined with the buttercream. Check the consistency and add more milk or cream a tablespoon at a time until the buttercream is smooth and easily stirred.

Note: If you use salted butter instead of unsalted, don't add the salt in the recipe