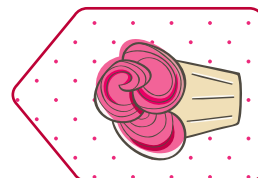
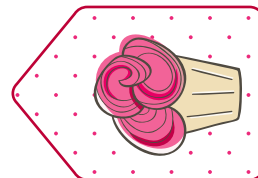
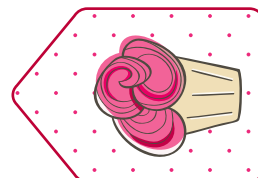
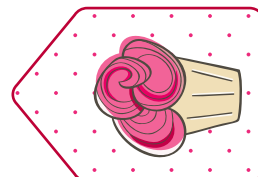




LollyChops.com

Cupcake Week 2009

Instructions: Print on heavy card stock paper.
Make at least two batches or face serious cupcake shortages.
30 is just not enough... seriously!



- 2 cups flour
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/8 tsp. salt
- 1/2 c. shortening or butter
- 1 3/4 cup sugar
- 1 tsp. vanilla
- 4 egg whites
- 1 1/3 cups buttermilk*
- Zest of 1 large lemon
- 1 package (4-oz.) Strawberry/Cherry/Raspberry Flavor Gelatin

SHIRLEY TEMPLE CUPCAKES

1. Grease and lightly flour thirty 2 1/2" muffin cups or line with paper liners. Set aside.
2. Stir together flour, baking powder, baking soda, and salt; set aside.
3. In a large mixing bowl beat shortening, butter, or margarine with an electric mixer on medium to high speed for 30 seconds. Add sugar and vanilla; beat till well combined. Add egg whites, one at a time, beating well after each. Add dry mixture and buttermilk alternately to beaten mixture, beating on low speed after each addition just till combined. Stir in lemon zest.
4. Pour half of the batter into medium bowl. Add dry gelatin mix; stir until well blended. Spoon half of the white batter and half of the pink batter, side-by-side, into each prepared pan. Swirl batters together using a teaspoon.
5. Bake in a 350 degree Fahrenheit oven for 20 to 25 minutes or till a wooden toothpick comes out clean. Cool on wire rack.
6. Cool thoroughly and then frost with frosting of choice.

* If you don't have buttermilk on hand, substitute sour milk in the same amount. For each cup of sour milk needed, place 1 tablespoon lemon juice or vinegar in a glass measuring cup. Add enough milk to make 1 cup total liquid; stir. Let the mixture stand for 5 minutes before using it in a recipe.

- Butter Cream Icing
- 3/4 cup butter
- 3/4 cup shortening
- 4 2/3 cup powdered sugar
- 1 1/2 tsp. lemon juice
- 1 1/2 tsp. vanilla
- 1/3 cup water

In large mixer bowl, combine butter, shortening, and powdered sugar; beat until very creamy. Add lemon juice and vanilla; mix until well blended. Add water and mix until very light.

**To make them look like a Shirley Temple drink, bake the cupcakes in small glasses and style the frosting to look like whipped cream (use a star tip). Add a straw and a piece of red candy like a red M&M to look like a cherry.

***You'll get a slightly whiter cream if use shortening instead of butter or margarine to prepare this cake.

Makes 30 cupcakes

recipe source:
<http://www.lafujimama.com>