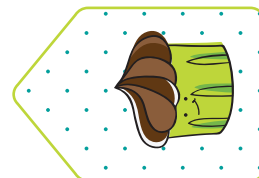
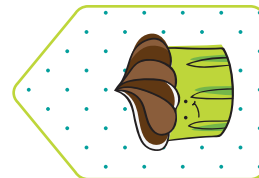




Jessica



MINT CHOCOLATE CUPCAKES

Mint Chocolate Cake

- 2 ¼ cups all-purpose or 2 ½ cups cake flour
- 1 2/3 cups sugar
- ¾ cup butter or margarine, softened
- 2/3 cup baking cocoa
- 1 ¼ cups water
- 1 ¼ teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 teaspoon peppermint extract
- ¼ teaspoon baking powder
- 2 large eggs

1. Heat oven to 375°F. Line cupcake pans with cupcake liners.
2. In large bowl, beat all ingredients with electric mixer on low speed for 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Pour into cupcake pans filling between ½ and 2/3 full.
3. Bake 16-20 minutes or until a toothpick inserted into the middle comes out clean.
4. Cool for 10-15 minutes before transferring cupcakes from pan to wire cooling rack to finish cooling.
5. Frost.

Mint Icing

- 1 teaspoon Wilton Clear Vanilla Extract
- ½ teaspoon peppermint extract*
- 2 tablespoons milk or water
- 1 cup solid vegetable shortening
- 1 tablespoon Wilton Meringue Powder
- 1 lb. sifted confectioner's sugar (about half a package)

1. Sift confectioner's sugar and meringue powder into a large mixing bowl, set aside. Cream shortening, flavorings and milk or water. Gradually add sifted dry ingredients and mix on medium speed until all ingredients have been thoroughly mixed together. Blend an additional minute or so, until creamy.

[This will create a thick consistency (great for icing roses). Add one additional tablespoon milk/water to create a medium consistency (great for other flowers/decorations). Add two additional tablespoons of milk/water to the thick consistency to make thin consistency (perfect for piping and icing the cake).

