Course Title: Cupcake Techniques

Instructor: Annie Hall  214-328-2253 or culinarycreationscakes@yahoo.com

Course Description:
Learn techniques for decorating cupcakes, the latest craze in baking. Learn designs for birthdays, weddings and other special occasions. First session will be an introduction to basic baking skills and a discussion of the supplies and techniques to be used in the remaining classes. A $15 supply fee will be paid to instructor at first session.

With just a handful of candies, a can of frosting, a ziplock bag, and some cupcake batter, you are on your way to having fun with cupcakes! Forget the complicated pastry techniques and expensive decorating supplies. The items needed for these projects can be found at the local grocery store, drugstore or even convenience stores. Each class will focus on 6 projects from the textbook.

Please see supply list below

Hours: 9  Sessions: 3

Course Prerequisite(s): None

Course Objectives:
1. Introduction to basic baking skills
2. Learn techniques for handling cupcakes
3. Create a variety of decorations for cupcakes

Course Text: “Hello Cupcake” by Karen Tack & Alan Richardson
Textbook is highly recommended, but not required

Lesson Plans:

Session 1: Bring 10 regular size cupcakes and 5 mini cupcakes
In class assignment: Petit Fours; Monarchs; Crazy Horses; Pool Balls; Monkey; Elephant

Session 2: Bring 10 regular size cupcakes and 5 mini cupcakes
In class assignment: What a Hoot; Sunflowers; Fishbowl; Princess; Pandas; Lion

Session 3: Bring 11 regular size cupcakes
In class assignment: 11 Breeds of Dogs

Supply List
Each student will bring basic supplies to each class as noted below. Candies, sugars, chocolate and other items will be provided by the instructor for a supply fee of $15.

Supplies to be brought to each class:

Textbook, if purchased
Roll of Waxed Paper
Sharp Scissors
Sharp Serrated Knife
Rubber Spatula
Small Rolling Pin
Ruler or Tape Measure
Round Toothpicks
Tweezers
2 Offset Spatulas
Roll of Scotch Tape
Shallow Saucer or Lid
3 Small Bowls or Plastic Cups for coloring icing
Wet Cloth in Baggie
Roll of Paper Towels
1 Box Pint Size FREEZER Baggies
1 Box Quart Size FREEZER Baggies
3 Cans Vanilla Frosting (ie Pillsbury, ready made frosting)
3 Cans Chocolate Frosting (ie Pillsbury, ready made frosting)

**Cupcake Recipe**

(Produces a firm cupcake that won’t fall apart when you ice it.) This is optional…feel free to use your favorite recipe.

1 box cake mix, any flavor (preferably without pudding in the mix)
1 cup buttermilk (in place of the water called for on the box)
Vegetable oil (use the amount called for on the box)
4 large eggs (in place of the number called for on the box)

1. Preheat the oven to 325 degrees. Line muffin cups with paper liners.

2. Follow the box instructions, putting all the ingredients in a large bowl and using the buttermilk in place of the water specified (the box will call for more water than the amount of buttermilk that you are using), using the amount of vegetable oil that is called for, and then adding the 4 large eggs.

3. Beat with an electric mixer until moistened, about 30 seconds. Increase the speed to high and beat until thick, about 2 minutes longer.

4. Spoon half the batter into a ziplock bag. Snip a ¼ inch corner from the bag and fill the paper liners 2/3 full. Repeat with the remaining batter. Bake until golden and a toothpick inserted in the center comes out clean. Usually, these bake 15-20 minutes. Remove the cupcakes from the baking pans, place on a wire rack and allow to cool completely.