

### NO-BAKE SPIDERWEB CHEESECAKES

#### Crust and Cheesecakes

16 Nilla Wafers  
1 envelope (.25 oz.) unflavored gelatin  
8 oz. package cream cheese, softened  
2/3 cup sugar  
1 tsp. vanilla extract  
2 cup whipped topping or whipped cream  
½ cup mini semisweet chocolate chips

#### Spiderwebs

½ cup mini semisweet chocolate chips  
1 tsp. vegetable oil

Crust and Cheesecakes: Line 16 indents of 2 cupcake pans with foil liners. Coat liners with nonstick spray. Place 1 nilla wafer in bottom of each prepared cup. Sprinkle gelatin over ¼ cup water in glass measuring cup and let soak for 1 minute. Microwave 30 seconds to dissolve. Beat cream cheese and sugar in a large bowl until smooth. Beat in vanilla, then fold in whipped topping or whipped cream. While beating over medium speed, add dissolved gelatin in thin stream. Fold in mini chips. Spoon ¼ cup batter into each prepared cup, smoothing tops.

Spiderwebs: Combine chips and oil in a microwave-safe bowl. Microwave 1 minute and stir until smooth. Transfer to a resealable plastic bag or piping bag. Snip off a small corner and pipe in a spiral pattern on each cake. Starting at the center, run a thin knife through each spiral to resemble a spiderweb. Refrigerate at least 4 hours.

Jaden Pigg  
Junior  
Cupcake  
Briscoe County

### CHOCOLATE CREAM CHEESE FILLED CUPCAKES

1 16-ounce package chocolate cake mix  
1 8-ounce package cream cheese, softened  
1/3 cup sugar  
1 egg  
Dash Salt  
1 6-ounce package chocolate chips

Preheat oven to 350 degrees. Place paper baking cups in muffin pans. Prepare cake according to package directions. Fill paper cups 2/3 full. In medium bowl, mix cream cheese and sugar together. Beat in egg & salt. Stir in chocolate chips. Fill 2/3 cups full. Drop one rounded teaspoon cheese mixture into each cupcake. Bake 20-25 minutes. Serves: 30

Destiny Cummings  
Junior  
Cupcake  
Carson County

### MAE'S BLUE RIBBON CAKE

Ingredients:

2 cups flour  
1/2 cup cocoa  
2 cups sugar  
1 cup canned milk  
1 cup cooking oil  
1 tsp baking soda  
2 eggs  
1 tsp vanilla  
1 cup boiling water (added last)

Icing:

1 cup sugar  
1 cup canned milk  
1 stick butter  
1/4 cup cocoa  
1 tsp vanilla  
1 cup strawberries

Directions:

Cupcakes -

1. Preheat oven to 350 degrees and put cupcake liners in cupcake pan
2. Mix together all ingredients except water.
3. When mixed well add water.
4. Bake at 350 degrees for 35 minutes.

Icing

1. Mix together sugar, milk, butter, and cocoa.
  2. Add vanilla and boil for 2 minutes
- Ice the cupcakes and add strawberries

Jolie P. Lay  
Junior  
Cupcake  
Dallam County

### ZUCCHINI MUFFINS

2 eggs  
1 cup sugar  
1/2 cup vegetable oil  
2 teaspoons vanilla  
2 cups unpeeled shredded zucchini  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 1/2 teaspoons cinnamon  
2 cups flour

Combine first 4 Ingredients, mixing well. Stir in shredded zucchini, set mixture aside. Combine next 5 ingredients in a mixing bowl. Make a well in center of flour mixture. Add zucchini mixture to dry ingredients, stirring just until moistened. Spoon mixture into greased muffin pans. Bake at 350 F. degrees for 20 minutes. Makes about 2 dozen.

### RAINBOW CUPCAKES

1 c butter, softened  
3 c sugar  
4 ½ c flour  
4 t baking powder  
1 1/2 t salt  
2 c lukewarm water  
8 egg whites, stiffly beaten  
1 t lemon extract  
1/2 t almond extract  
1 bag of frozen strawberries, thawed and drained.

Cream together butter and sugar. Add alternately the flour, baking powder, salt and water. Add egg whites, lemon and almond extracts. Spoon into muffin liners in muffin pan. Place strawberry in middle of each cup. Bake at 325 degrees for 15 to 20 minutes.

#### Frosting:

2 c powdered sugar	1 t vanilla
1 1/4 c Crisco	2 T butter flavoring
1/4 to 1/2 c milk	Blue food color
Extreme Candy	Marshmallows

Beat Crisco until fluffy; alternately add sugar and milk. Beat until fluffy; add flavoring and beat again. Color with blue food coloring. Frost each cupcake with blue frosting. Trim Extreme candy to make a rainbow. Place marshmallows at the base of the candy to look like clouds. Makes 40 cupcakes

Dajah Duff  
Junior  
Cupcake  
Gray County

### VANILLA CUPCAKES

Grease the top of a 12 mold muffin pan and line it with paper liners. Preheat the oven to 350°. Have all ingredients at room temperature.

Sift into a mixing bowl:

1 3/4 cups plus  
2 Tablespoons cake flour  
3/4 teaspoon salt

Add and mix to combine:

1 cup sugar

Add:

1/2 cup plus 2 1/2 teaspoons warmed milk (110°)

2 large eggs

4 ounces (1 stick) very soft unsalted butter

1/2 teaspoon pure vanilla extract

Beat at low speed with a whisk attachment for 1 minute. Scrape down the bowl. Raise the speed to medium-low and beat for 1 1/2 minutes.

Add: 1 1/2 teaspoons baking powder

Mix at low speed for 30 seconds.

Scoop the batter into the prepared molds, filling each three-quarters full. Bake for 18 to 20 minutes or until golden brown. The tops should spring back when lightly pressed.

Cool on rack for 5 to 10 minutes before removing the cupcakes from the pan.

Peanut Butter Icing

2 ounces (1/2) stick unsalted butter

4 1/2 ounces (one and a half 3-ounces packages) cream cheese

1/2 cup smooth peanut butter

1 cup sifted confectioners' sugar

In the bowl of an electric mixer at medium-high speed, beat until creamy unsalted butter. Add cream cheese and peanut butter and beat until creamy. Add confectioners' sugar all at once and beat at low speed until smooth. Continue to beat at medium speed until light and fluffy.

Lane Woody  
Junior  
Cupcakes  
Hartley County

### PEANUT BUTTER CUPCAKES

1 package (18-1/4 ounces) white cake mix

18 miniature peanut butter cups

1-1/3 cups prepared vanilla frosting

2 tablespoons creamy peanut butter

Prepare cake mix according to package directions. Spoon about 2 tablespoons of batter into each paper-lined muffin cup. Place a peanut butter cup in each; fill 2/3 full with remaining batter. Bake at 350F. for 20 -25 minutes or until lightly browned and a toothpick inserted near in the cake portion comes out clean. Cool for 10 minutes before removing to wire racks to cool completely.

In a small bowl, combine frosting and peanut butter until smooth. Frost cupcakes. Yield: 1-1/2 dozen.

### KATELYN'S MOCHA LATTE CUPCAKES

1 (12 oz) pkg dark chocolate chips	1 tsp baking powder
½ c butter, softened	½ tsp baking soda
½ pkg cream cheese, softened	½ tsp salt
2 c sugar	1 (8 oz) container sour cream
4 large eggs	Double shot Latte Buttercream
1 tsp vanilla extract	
3 c all-purpose flour	
Garnish: chocolate shavings or dust w/ cocoa	

Preheat oven to 350. Microwave chocolate chips on High for 90 seconds or until melted and smooth, stirring every 30 seconds.

Beat butter and cream cheese at medium speed with an electric mixer until creamy. Beat in sugar until light and fluffy. Add eggs, 1 at a time, beating until blended after each addition. Stir in vanilla.

Combine flour and next 3 ingredients. Gradually add to butter mixture alternating with sour cream, beating until blended. Stir melted chocolate into batter. Batter will be very thick. Spoon batter into lightly greased muffin pans or pans lined with cupcake paper.

Bake at 350 for 22-24 minutes or until a wooden pick inserted in centers comes out clean. Cool in pans on wire racks 5 minutes. Remove from pans to wire racks and cool completely (approx. 30 minutes). Spread cupcakes with Double Shot Latte Buttercream. Garnish if desired. Yield: 2 dozen

Emma Waters  
Junior  
Cupcake  
Hemphill County

### LEMON BLUEBERRY CUPCAKES

3 ½ c. all purpose flour  
1 tsp. baking soda  
½ tsp. salt  
2 sticks butter  
2 cups sugar  
3 eggs  
1 tsp. vanilla extract  
Zest of 1 lemon  
2 c. sour cream  
1 ½ c. fresh blueberries

For the cupcakes: preheat the oven to 350. Line cupcake tins with 24 paper liners. Mix the flour, soda and salt together in a bowl, set aside. Add the butter and sugar to a mixing bowl and cream until light and fluffy. Add the eggs 1 at a time and mix thoroughly. Add the vanilla and lemon zest and mix to combine. Add the dry mix in 3 parts alternating with the sour cream, ending with dry mix. Stir in blueberries. Fill the prepared tins two-thirds full and bake 16 to 20 minutes. Cool

Lemon Frosting:

2 c. powdered sugar, sifted

3 tbsp. fresh lemon juice

In a bowl, combine the sifted sugar with the 2 tbsps. Lemon juice (you want the icing to be thicker than a glaze but still enough that it will run over the sides of the cakes.)

Spoon the frosting over the top of the cakes, allowing the icing to drip down the sides.

Let the icing set before covering.

Sierra McCutchan  
Junior  
Cupcake  
Moore County

### CHOCOLATE GANACHE CUPCAKES

¼ pound unsalted butter, at room temperature

1 cup sugar

4 extra-large eggs, at room temperature

16 fluid ounces Hershey's chocolate syrup

1 tablespoon pure vanilla extract

1 cup all-purpose flour

1 teaspoon instant coffee granules

For the ganache:

½ cup heavy cream

8 ounces good semisweet chocolate chips

½ teaspoon instant coffee granules

Preheat oven to 325 degrees. Line a muffin pan with paper liners. Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment until light and fluffy. Add the eggs, 1 at a time. Mix in the chocolate syrup and vanilla. Add the flour and coffee granules and mix until just combined. Don't overbeat, or the cupcakes will be tough. Scoop the batter into the muffin cups and bake for 30 minutes, or until set in the middle. Don't over bake! Let cool thoroughly in the muffin pan.

For the ganache, cook the heavy cream, chocolate chips, and instant coffee in the top of a double boiler over simmering water until smooth and warm, stirring occasionally.

Dip the tops of the cupcakes into the ganache. Do not refrigerate.

### "TIE-DYE" CUPCAKES

1 box white cake mix (supermoist kind)  
1¼ cups water  
1/3 cup vegetable oil  
3 egg whites  
Food colors (red, orange, yellow, green, blue and purple)  
2 containers (1 pound each) white frosting

Heat oven to 350 degrees (325 degrees for dark or nonstick pans). Place white paper baking cup in each of 24 regular-size muffin cups. Make cake mix as directed on box for cupcakes, using water, oil and egg whites. Divide batter evenly among 6 medium bowls. Add a different food color to each bowl to make red, orange, yellow, green, blue and purple. Place 1 level teaspoon of each color batter into each muffin cup, layering colors in order of rainbow - red, orange, yellow, green, blue and purple. Do not stir. Each cup will be about ½ full. Bake 15 to 20 minutes or until toothpick comes out clean. Cool 10 minutes. Remove to cooling racks. Cool completely.

Divide frosting evenly among 3 medium bowls. Tint 1 red, 1 yellow and 1 blue with food colors. Refrigerate about 30 minutes. In large (16-inch) disposable decorating bag fitted with #6 star tip, place spoonfuls of each color of frosting side by side in bag, alternating colors and working up from tip of bag. Do not stir colors together. Starting at 12 o'clock on outer edge of each cupcake and using constant pressure on bag, pipe frosting clockwise for 3 rotations, working toward center and ending in small peak.

Per cupcake: Calories 260; Total Fat 9g (Saturated Fat 2g); Sodium 230 mg; Total Carbohydrate 42g (Dietary Fiber 0g); Protein 1g EXCHANGES: 3 other Carbohydrate, 2 Fat, Carbohydrate Choices: 3

### CATCH-A-FISH CUPCAKES

#### Ingredients

2 cups white sugar  
2 cup butter, softened  
3 ½ cups cake flour  
1 cup milk  
1 ½ teaspoons baking powder  
2 teaspoons vanilla extract  
¼ teaspoon salt  
4 eggs  
¼ cup unsweetened cocoa powder

## Directions

In a large bowl, with electric mixer at low speed, beat sugar and butter or margarine until blended. Increase speed to high, and beat until light and fluffy. Add flour, milk, baking powder, vanilla, salt, and eggs; beat at medium speed until well mixed. Increase speed to high, and beat batter 4 minutes longer.

Remove about 2 ½ cups batter to a medium bowl. With a wire whisk or fork, beat cocoa into batter in medium bowl until well blended.

Place cupcake liners into muffin pan. Alternately spoon vanilla and chocolate layers into prepared pan. With a large spoon, cut and twist through batters to obtain marbled effect.

Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted in the center comes out clean. Place on a wire rack until completely cool.

## Butter Frosting

6 Tablespoons butter

4 ½ cups sifted powdered sugar

¼ cup milk

1 ½ teaspoons vanilla

Mix butter until light and fluffy. Add ½ of the powdered sugar. Beat in the milk and vanilla. Add the rest of the sugar. Reserve a small amount of frosting and add blue food coloring to the rest. Frost the cupcakes blue. Add a pretzel and a goldfish cracker and use the white frosting to draw the fishing line.

Kodi Hicks  
Junior  
Cupcake  
Potter County

## PUMPKIN SPICE OWLCAKES

### Cupcakes

1 ½ cups sugar

¾ cup (1 ½ sticks) butter, softened

3 eggs

1 can (15 ounces) solid-pack pumpkin

1 cup buttermilk

3 cups all-purpose flour

1 tablespoon baking powder

2 teaspoons ground cinnamon

1 ½ teaspoons baking soda

½ teaspoon salt

¼ teaspoon ground allspice

¼ teaspoon ground nutmeg

1/8 teaspoon ground ginger

### Maple Frosting

¾ cup (1 ½ sticks) softened butter

3 tablespoons maple syrup

½ teaspoon vanilla

3 ½ cups powdered sugar

1-2 tablespoons milk (if necessary)

### Decorations

Butter rum candies

Chocolate Chips

Sliced Almonds

Cashews



Preheat oven to 350°F. Line muffin cups with paper baking cups. Beat sugar and butter in large bowl until light and fluffy. Add eggs one at a time, beating well after each. Combine pumpkin and buttermilk in medium bowl and mix well. Combine flour, baking powder, cinnamon, baking soda, salt allspice, nutmeg, and ginger in separate medium bowl. Alternately add flour mixture and pumpkin mixture to butter mixture, beating well after each addition. Spoon batter into prepared muffin cups, filling two-thirds full. Bake 20-22 minutes or until toothpick inserted into center comes out clean. Let cool.

Frosting – Beat softened butter in large bowl until light and fluffy. Add maple syrup and vanilla. Beat until well blended. Slowly add powdered sugar. Beat until light and fluffy. Add milk, if necessary, to reach desired consistency.

Decorate – Spread maple frosting onto cupcake. Place 2 butter rum candies on each cupcake for eyes. Dip bottoms of chocolate chips into frosting and place onto each candy circle for center of eye. Arrange almonds above eyes for feathers. Finally add a cashew for beak.

Abby Law  
Junior  
Cupcake  
Sherman

### **PINEAPPLE UPSIDE-DOWN CUPCAKES**

#### **Batter:**

6 tablespoons butter  
½ cup milk  
1 cup flour  
1½ teaspoons baking powder  
¼ teaspoon salt  
2 eggs  
¾ cup sugar  
½ teaspoon vanilla extract

#### **Topping:**

6 tablespoons butter  
¾ cup light or dark brown sugar, tightly packed  
6 maraschino cherries  
1 (20-ounce) can pineapple rings

1. Heat the oven to 350°. Place the butter and milk for the batter in a small saucepan over medium heat. Warm the mixture, stirring occasionally, until the butter melts, then transfer the mixture to a small bowl to cool.
2. Meanwhile, prepare the pineapple topping. Into each cup of a 12 cup muffin pan, add ½ tablespoon of unmelted butter, then evenly sprinkle 1 tablespoon of brown sugar over the bottom. Place the pan in the oven until the butter melts, about 3 minutes.

3. Halve each maraschino cherry, then cut the pineapple rings into quarters. Place a cherry half , sliced side up, in the center of each cup and lay a pineapple quarter on each side. Press the fruit gently down into the butter-sugar mixture, then set the prepared pan aside.
4. Finish making the batter. In a medium-size bowl, combine the flour, baking powder, and salt, and stir the ingredients with a fork until they are evenly blended. In a large bowl, whisk together the eggs, sugar, and vanilla extract until smooth. Add the flour mixture to the egg mixture and stir until the flour is fully incorporated. Add the milk-butter mixture and stir well to combine the ingredients into a smooth batter.
5. Pour the batter into the muffin pan, dividing it evenly among all the cups. Bake the cupcakes until they are lightly browned, dry around the edges, and pulling away from the pan a little, about 25 minutes.
6. Transfer the pan to a rack to cool for 5 minutes. Use a butter knife to carefully loosen each cupcake from the edges and bottom of the pan, then place a cookie sheet over the top. Invert the pan, turning the cupcakes out onto the cookie sheet, then transfer them back to the rack to cool completely. Serve the cupcakes at room temperature.

Makes 12 cupcakes.