

Abigail Britten  
Junior  
Cupcakes  
Armstrong

## CARROT CUPCAKES

### Ingredients:

#### Cupcakes:

4 eggs  
2 cups sugar  
1 cup canola oil  
2 cups all-purpose flour  
2 teaspoons ground cinnamon  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon ground allspice  
½ teaspoon salt  
3 cups grated carrots

#### Frosting:

8 ounces cream cheese, softened  
¼ cup butter, softened  
2 cups confectioners' sugar

### Directions:

In a large bowl, beat the eggs, sugar, and oil. Combine the flour, cinnamon, baking soda, baking powder, allspice and salt; gradually add to egg mixture. Stir in carrots.

Fill greased or paper-lined muffin cups two-thirds full. Bake at 325° for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pans to wire racks.

For frosting, in a large bowl, beat cream cheese and butter until fluffy. Gradually beat in confectioners' sugar until smooth. Stir in the coconut, pecans and raisins. Frost cupcakes. Store in the refrigerator. **Yield:** 2 dozen.

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## THE PERFECT VANILLA CUPCAKES

### Ingredients for cupcakes:

1 box Golden Vanilla Cake mix, dry  
1 box (3.9 ounces) Vanilla Instant Pudding mix, dry  
1 cup Oil  
½ cup Milk  
1 cup Sour Cream  
4 Eggs  
1 teaspoon Vanilla

### Ingredients for Frosting:

2 ½ sticks unsalted Butter, room temperature  
Pinch of Salt  
5 cups Powdered Sugar, measured and then sifted  
2 teaspoons good quality Vanilla Extract  
¼ cup + 1 tablespoon Heavy Whipping Cream, Slightly cold

### Directions:

Mix all cupcake ingredients together in a large mixing bowl. Cake batter will be Thick. Fill cupcake tins about 2/3 of the way full. Bake at 350 degrees for 15 to 18 minutes or until cupcakes are golden in color. Prepare frosting while cupcakes are baking. In the bowl of your stand mixer, add your room temperature butter and salt. With your paddle attachment, beat together on medium high speed until light and fluffy, about 3 minutes. Slowly add your sifted powdered sugar. Beat 2 to 3 minutes, until fluffy. Add your vanilla extract and beat again on medium until incorporated. Finally, while mixer is on medium low speed, add your slightly cold heavy whipping cream. Once your cupcakes are done, let cool. Frost cooled cupcakes and serve.

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Summer Owens  
Junior  
Cupcakes  
Collingsworth

## **VANILLA RAINBOW CUPCAKE CONES with VANILLA FROSTING**

### Cupcakes:

8 ounces cake flour (about 2 cups)  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 cup butter, softened  
1 1/4 cups sugar  
2 large egg yolks  
1 teaspoon vanilla extract  
1 cup whole buttermilk  
3 large egg whites  
1/4 teaspoon cream of tartar

### Frosting:

1 cup sugar  
1/4 cup water  
1/2 tsp vanilla  
3 egg whites  
1/4 teaspoon cream of tartar  
1/8 teaspoon salt  
1/4 cup butter, softened

### Food Coloring:

1 to 2 drops each of the following food colors: red, green, yellow, blue, and  
for purple mix red and blue colors.

### Directions:

Preheat oven to 350 degrees. To prepare cake mix, weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour, 1/2 teaspoon salt, baking soda, and baking powder. Place 1/2 cup butter and 1 1/4 cups sugar in a large bowl; beat with a mixer at high speed until well blended. Add egg yolks one at a time, beating well after each addition. Stir in vanilla extract and reduce mixer speed to low. Add the flour mixture and buttermilk alternately to butter mixture, starting and ending with flour mixture, beating until combined. Using clean and dry beaters, beat 3 egg whites and 1/4 teaspoon cream of tartar at high speed until stiff peaks form. Fold 1/3 of egg whites into batter. Gently fold in the remaining egg whites. Divide cake batter into 5 equal parts in separate bowls and tint each bowl with each food coloring, adding 2 to 3 drops. Spoon 1 1/2 tablespoons of each colored batter into cones, and leave 1 inch from top. Transfer cones to oven and bake for about 23 to 25 minutes. Combining all dry frosting ingredients and mix lightly, then slowly add vanilla, butter, egg whites. Once cup-cones are cooled, frost the tops of each with the mixture. Yield: 24 servings

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John Taylor  
Junior  
Cupcakes  
Dallam

## **ZUCCHINI CUPCAKES**

### **Ingredients:**

1 ½ cups of All-Purpose Flour  
1 cup packed dark-brown sugar  
2 teaspoons baking powder  
½ teaspoon ground cinnamon  
½ teaspoon salt  
½ cup coarsely chopped pecans  
1 zucchini (about 10 ounces in weight), coarsely grated for about 1 ½ cups total  
1/3 cup vegetable oil  
2 large eggs, lightly beaten  
½ teaspoon pure vanilla extract

### **Cream Cheese Frosting:**

4 tablespoons room temperature unsalted butter  
4 ounces room temperature bar cream cheese  
2 cups Confectioners' Sugar  
½ teaspoon pure vanilla extract

### **Directions:**

Preheat the oven to 350 degrees. Line cups of 12 cup muffin tin with paper or foil liners. In a medium bowl, mix together flour, brown sugar, baking powder, cinnamon, salt and nuts. In another bowl combine zucchini, oil, eggs, and vanilla. Stir liquid mix into flour mix just until combines. Do not overmix. Divide batter evenly between the cups. Bake in the oven 40-45 minutes or until a toothpick placed in the center comes out clean. Cool in the tin on a wire for 10 minutes. Turn out cupcakes, place right side up, and let cool completely. Prepare frosting. In medium bowl with electric mixer, beat together butter and cream cheese until smooth. Add confectioners' sugar and vanilla extract, and beat until light and fluffy. Frost cupcakes once they have cooled.

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Holly Howard  
Junior  
Cupcakes  
Hall

## **CUPCAKES**

1 box Betty Crocker™ Gluten Free™ yellow cake mix  
2/3 cup of water  
1/2 cup softened butter  
3 eggs  
2 teaspoons gluten-free vanilla  
1 container Betty Crocker™ Rich & Creamy vanilla frosting

Directions:

Heat oven to 350°F (325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups. In a large mixing bowl, beat cake mix, water, butter, vanilla, and eggs on low speed for 30 seconds. Scraping bowl occasionally. Pour into 24 baking cups. Bake for 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling racks. Cool completely, about 30 minutes. Meanwhile, place frosting in medium bowl, and tint with food color to desired shade. Place frosting in decorating bag fitted with desired tip. Pipe frosting on tops of cupcakes.

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Savanna Sellers  
Junior  
Cupcakes  
Gray

### SKINNY CHOCOLATE PEANUT BUTTER SWIRL CUPCAKES

These dessert cupcakes are made with healthier alternatives and ingredients that are convenient and easy. No trips to a specialty grocery store. They are unbelievably fudgy, with subtle banana flavor, and a thick swirl of peanut butter as the frosting. They have 6 grams of protein each.

Ingredients:

2 large *\*very\** ripe bananas, mashed (about 1 cup - the riper, the better)  
1/2 cup granulated sugar  
2 large egg whites  
3/4 cup Greek yogurt (low fat or nonfat, vanilla or plain, or regular yogurt)  
2 teaspoons vanilla extract  
1/2 cup whole-wheat flour  
1/2 cup all-purpose flour  
1/2 cup unsweetened cocoa powder  
1/2 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon baking powder  
1/2 cup dark chocolate chips (or semi-sweet)  
1/4 cup creamy peanut butter, melted (natural peanut butter is OK, do not use powdered peanut butter)  
1/3 cup peanut butter chips (*optional*)

Directions:

Preheat the oven to 375F degrees. Line a muffin tin with baking cups. Set aside. In a large bowl mash the bananas with a fork or use a hand mixer. Mash them very well – no big lumps. Stir in the sugar, egg whites, Greek yogurt, and vanilla extract. Sift\* the flours, cocoa powder, salt, baking soda and baking powder. Slowly stir in the wet ingredients, being careful not to overmix. Fold in chocolate chips. The batter will be a little chunky.

Divide the batter between the 12 muffin cups – fill them all the way to the top. Take 1 teaspoon of melted peanut butter and spoon it on top of the batter. Swirl it around with a knife or a toothpick. Sprinkle with peanut butter chips. Repeat with all 12 cupcakes. Bake for 18-20 minutes or until a toothpick inserted into the middle comes out clean. Allow muffins to cool for 3 minutes, then transfer to a wire rack to cool completely. Muffins stay fresh in an airtight container at room temperature for up to 5 days.

Additional Notes:

*\*Be sure to sift your dry ingredients together to avoid pockets of cocoa powder lumps. If you have no sifter, whisk the dry ingredients together very well to remove the lumps.*

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Corbin Throgmorton  
Junior  
Cupcakes  
Hemphill

## CUPCAKES

Ingredients:

1 1/2 cups shredded peeled apples  
1/2 cup diced dried apples  
3 tablespoons packed light brown sugar, plus 3/4 cup, divided  
1 teaspoon ground cinnamon, divided  
1/3 cup canola oil  
2 large eggs  
1 teaspoon vanilla extract  
3/4 cup whole-wheat pastry flour  
3/4 cup cake flour  
3/4 teaspoon baking soda  
1/4 teaspoon salt  
1/2 cup nonfat buttermilk

Preparation:

To prepare cupcakes: Preheat oven to 350°F. Line 12 (1/2-cup) muffin cups with cupcake liners or coat with cooking spray. Combine shredded and dried apples in a bowl with 3 tablespoons brown sugar and 1/4 teaspoon cinnamon. Set aside. Beat oil and the remaining 3/4 cup brown sugar in a large mixing bowl with an electric mixer on medium speed until well combined. Beat in eggs one at a time until combined. Add vanilla, increase speed to high and beat for 1 minute. Whisk whole-wheat flour, cake flour, baking soda, salt and the remaining 3/4 teaspoon cinnamon in a medium bowl. With the mixer on low speed, alternately add the dry ingredients and buttermilk to the batter, starting and ending with dry ingredients and scraping the sides of the bowl as needed, until just combined. Stir in the reserved apple mixture until just combined. Divide the batter among the prepared muffin cups. (The cups will be full.) Bake the cupcakes until a toothpick inserted into the center of a cake comes out clean, 20 to 22 minutes. Let cool on a wire rack for at least 1 hour before frosting.

To prepare frosting:

Bring 2 inches of water to a simmer in the bottom of a double boiler (see Tip). Combine 1 cup brown sugar and 1/4 cup water in the top of the double boiler. Heat over the simmering water, stirring, until the sugar has dissolved, 2 to 3 minutes. Add reconstituted egg whites, cream of tartar and pinch of salt. Beat with an electric mixer on high speed until the mixture is glossy and thick, 5 to 7 minutes. Remove the top pan from the heat and continue beating for 1 minute more to cool. Add vanilla and 1/2 teaspoon cinnamon and beat on low just to combine. Spread or pipe the frosting onto the cooled cupcakes and sprinkle cinnamon on top, if desired.

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Chasidy Easterling  
Juniors  
Cupcakes  
Moore

## **PUMPKIN SPICE CUPCAKES with CREAM CHEESE FROSTING**

### **Ingredients:**

3/4 Cup butter, softened  
2-1/2 Cups sugar  
3 Large eggs  
1 Can (15oz) solid-pack pumpkin  
2-1/3 cups all-purpose flour  
1 Tablespoon Pumpkin pie spice  
1 Teaspoon ground cinnamon  
3/4 Teaspoon salt  
1/2 Teaspoon baking soda  
1/2 Teaspoon ground ginger  
1 Cup buttermilk

### **Frosting**

1 Package (8oz) cream cheese, softened  
1/2 Cup butter, softened  
4 Cups Confectioners' sugar  
1 Teaspoon vanilla extract  
2 Teaspoons ground cinnamon

### **Directions**

Preheat oven to 350 degrees. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add pumpkin. Combine flour, pie spice, baking powder, cinnamon, salt, baking soda and ginger; add to creamed mixture alternately with buttermilk, beating well after each addition. Fill paper-lined muffin cups three-fourths full. Bake 20-25 minutes or until a toothpick inserted in the center comes out clean. Cool 10 minutes before removing from pans to wire racks to cool completely. For frosting, in a large bowl, beat cream cheese and butter until fluffy. Add confectioners' sugar, vanilla and cinnamon; beat until smooth. Frost cupcakes. Refrigerate leftovers. Yield: 2 dozen.

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## MINI S'MORES CUPCAKES

### For the cupcakes:

Gluten Free Betty Crocker Cake Mix  
twelve graham crackers, crushed, divided  
2 sticks butter (one melted)  
3 large eggs, room temperature  
1 tablespoon vanilla  
½ cup applesauce  
1 cup water  
mini marshmallows

### For the frosting:

Hershey Milk Chocolate Icing

### For assembling:

mini marshmallows  
Graham cracker crumbs  
Keebler fudge sticks

To make the cupcakes, preheat the oven to 350. Reserving 3 tablespoons of the crushed graham crackers, mix the remaining graham crackers with the melted butter until evenly distributed. Add a spoonful of the graham cracker mixture to each cupcake section and push it down with your fingers to form a crust. Set aside. In a medium bowl, mix together until smooth cake mix, 3 large eggs, water, applesauce, & butter. Scoop into prepared pans, filling 2/3 full. Drop a mini marshmallow into each. Bake until a toothpick comes out clean, about 15-18 minutes. Let cool completely before frosting and decorating.

To assemble the cupcakes, Frost with chocolate frosting and sprinkle with reserved graham cracker crumbs, mini marshmallows, and a piece of Keebler Fudge Stick. Enjoy!

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Keelyn Meador  
Junior  
Cupcakes  
Potter

## VERY PEACHY CUPCAKES

### Directions

#### Batter:

Mix together flour, baking powder, and salt. Set aside. In a large bowl mix together, buttermilk, peach puree, and vanilla extract. Set aside. Using an electric mixer, beat butter and granulated sugar in a mixing bowl until pale, about 2 minutes. Add eggs one at a time, mixing well after each addition. Mix in peaches. Mix in flour mixture in 3 batches, alternating with two batches of buttermilk mixture. Mix well until just combined, scraping down bowl as needed. Scoop batter into the lined cupcake tins. Bake at 350 degrees until golden brown, about 21-24 minutes. Allow cupcakes to cool in tins for about 10 minutes. Remove and place cupcakes on a cooling rack. Makes about 24-28 cupcakes.

#### Frosting:

In a large mixing bowl, mix butter until it is softened and uniform.  
Add cream cheese and beat together until it is uniform.  
Add vanilla extract and mix.  
Add peaches and peach puree and mix  
Add 3 cups of powdered sugar to the mixture and mix. Add more powdered sugar if necessary.  
Mix until mixture is creamy and spreadable.  
Yellow and red food coloring for a peachy color is optional.

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April Artho  
Junior  
Cupcakes  
Randall

## REESE'S FRANKENSTEIN CUPCAKES

### Ingredients:

½ cup butter, softened  
1 ½ cups sugar  
2 eggs  
1 teaspoon vanilla extract  
1 ½ cups all-purpose flour  
½ baking cocoa  
1 teaspoon baking soda  
¼ teaspoon salt  
½ cup buttermilk  
½ cup water

Frosting:

1/2 cup Crisco  
1/4 teaspoon butter  
1 pound powdered sugar  
1/8 teaspoon salt  
1/4 cup water  
1/2 teaspoon vanilla  
green food coloring

For Decorations:

Reese's Cups (20-24)  
Candied Eyes (40-44)  
Tootsie Rolls cut in half (20-24)  
Black Icing

Directions:

Preheat oven to 375 degrees. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, cocoa, baking soda, and salt. Combine buttermilk and water. Add dry ingredients to creamed mixture alternately with buttermilk and water, beating after each addition. Fill paper lined muffin cups two thirds full. Bake 15-20 minutes or until a toothpick comes out clean. Cool 10 minutes before removing from pan to wire racks to cool completely.

For frosting, Cream shortening and butter, add sugar and salt, cream well, add water slowly, then add vanilla and add food coloring. Beat on high for 5 minutes.

To decorate, pipe green frosting onto cupcakes and shape the frosting into Frank's head. You can make it as square as you like! Place Reese's cup on top, put eyes on and then Tootsie Rolls as "bolts" and use black icing for eyebrows and mouth.

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Bo Engelbrecht  
Junior  
Cupcakes  
Sherman

## **CORN ON THE COB CUPCAKES**

1 box (18.25 oz.) cake mix (vanilla, devil's food, or yellow)  
1 cup buttermilk (in place of water called for on the box)  
Vegetable oil (same as the amount on the box)  
4 eggs (in place of the number called for on the box)

Preheat oven to 350F. Line 24 muffin cups with paper liners.

Follow the box instructions, putting all the ingredients in a large bowl and using the buttermilk in place of the water specified on the box, using the amount of vegetable oil that is called for, and adding the eggs. Beat with an electric mixer until moistened, about 30 seconds. Increase the speed to high and beat until thick, 2 minutes longer

Spoon half of the batter into a zip lock bag. Snip a ¼-inch corner from the bag and fill the paper liners two-thirds full. Repeat with the remaining batter. Bake 15 to 20 minutes or until toothpick inserted in middle comes out clean. Cool completely before icing. Makes 22-24 cupcakes.

#### Cream Cheese Frosting:

1 package 8 ounce cream cheese, softened  
1 stick unsalted butter, softened  
1 16-ounce box confectioners' sugar  
2-3 tablespoons milk  
1 teaspoon vanilla extract

Combine the cream cheese and the butter in a medium bowl. Beat with an electric mixer until light and fluffy, about 3 minutes.

Gradually add the confectioners' sugar and 2 tablespoons of the milk and beat until smooth. Add the vanilla extract and the remaining 1 tablespoon milk if the mixture is too thick.

#### Decorating Instructions:

Yellow food coloring

About 3 ½ cups small jelly beans in assorted yellow, cream, and white colors

4 pieces yellow fruit chews

1 tablespoon each black and white decorating sugars.

8 sets of corn holders (optional)

Tint the vanilla frosting pale yellow with the food coloring.

Working with 3 cupcakes at a time, spread yellow frosting on top of each. Arrange about 5 rows of jelly beans, close together, on each cupcake. Place the 3 cupcakes side by side on a corn dish or a serving platter. Repeat with the remaining cupcakes, frosting and jelly beans.

Cut the fruit chews into eight 1-inch squares, and soften the edges slightly by hand so that they look melted. Place 1 square on top of each group of 3 cupcakes. Sprinkle with the sugars.

Insert 1 corn holder, if using, in each of the end cupcakes.

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