

CHOCOLATE CUPCAKES WITH VANILLA FROSTING

ORGANIZE INGREDIENTS AND UTENSILS

Ingredients:

- 1 $\frac{1}{4}$ cups water
- $\frac{1}{2}$ cup vegetable oil
- 3 eggs
- 1 Devil's Food cake mix
- 2 Vanilla frosting tubs
- sprinkles, to decorate

Utensils:

- 1 pastry bag (disposable)
- 1 pastry tip (round or star shape)
- 24 cupcake liners
- 2 cupcake tins for baking
- measuring cups and spoons
- hand mixer
- large bowl, for mixing
- rubber spatula
- cake tester (or wooden toothpick)



INSTRUCTIONS, FOR THE CUPCAKES:

1. Pre-heat oven to 350F.
2. Place a cupcake liner inside every hole in your cupcake baking mold.
3. In a mixing bowl, add: cake mix, water, oil and eggs. Mix with hand mixer at low speed for 30 SECONDS, then switch to medium speed and mix for 2 MINUTES.
4. Distribute the batter in the prepared muffin tin, filling each space with the equivalent of 3 TABLESPOONS of batter on each.
5. Bake for 14-19 MINUTES, or until a cake tester comes out clean (you can also use a toothpick).
6. Let the cupcakes cool completely before decorating.

INSTRUCTIONS, FOR DECORATING:

1. Place a decorating tip inside the pastry bag.
2. Place the pastry bag inside a tall glass, so its easy to fill it half way through with the frosting. To close the bag, twist tight and hold the top of the bag with one hand.
3. To frost, make circles from the outside to the inside of the cupcake, raising the pastry bag at the end when you reach the center.
4. Add the sprinkles.

Reference Video to fill the pastry bag with frosting:

<https://www.youtube.com/watch?v=-X7i1QKAvuA>

Cupcake cartoon, by Kiro Telexia:

<http://kirotelexia.deviantart.com/art/Cupcake-Badge-384745269>