

## WITCH'S BREW CUPCAKES

ORGANIZE INGREDIENTS AND UTENSILS

### INGREDIENTS FOR THE CUPCAKES:

- 350 grams all-purpose flour
- 370 grams sugar
- 60 grams cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 150 grams chocolate chips
- 1 cup room temperature coffee
- 1 cup whole milk or buttermilk
- 225ml vegetable oil
- 3 large eggs

### INGREDIENTS FOR THE BUTTERCREAM

- 200 grams of unsalted butter, at room temperature
- 450 grams of confectioner's sugar, sifted
- 2 tablespoons of whole milk
- ½ teaspoon of vanilla extract
- green gel coloring
- green candies and green sprinkles

### UTENSILS:

- Measuring Cups and Spoons
- Large mixing bowl and whisk
- Medium mixing bowl
- Measuring cup or Jar with a spout and a spoon
- Hand Mixer
- Toothpicks (to add the gel food coloring)
- disposable pipping bag and tip



## **INSTRUCTIONS FOR THE CUPCAKES:**

1. Preheat oven at 320°F (160°C). Prepare the tins with cupcake liners.
2. If you're using instant coffee, add 1 tablespoon of instant coffee to 1 cup of hot water. Mix and let it cool.
3. In a large mixing bowl, sift together the flour, sugar, cocoa, baking soda and salt.
4. Add the chocolate chips to the dry ingredients, and mix with a whisk to incorporate everything well.
5. In another bowl, mix a cup of room temperature coffee, oil, milk and eggs. Using your whisk mix it all together.
6. Add the dry ingredients to the wet ingredients, and stir it all together until it is well incorporated.
7. The batter will be thin. Transfer it into a measuring cup (or a jar with a spout), and use it to fill your cupcake tins.
8. Carefully, fill to about  $\frac{2}{3}$  of the way. Use a spoon to catch the drips as you go along.
9. Bake the cupcakes for 24 minutes, and cool completely before frosting.

## **INSTRUCTIONS FOR THE BUTTERCREAM:**

1. For the buttercream, beat butter for about 2 to 3 minutes, until it is pale, light and fluffy.
2. Add 1 cup of the sifted confectioner's sugar to the butter. Mix on low speed and increase the speed gradually, just until it is incorporated.
3. Add another cup of icing sugar and repeat, start slow and then increase the speed. Continue until you have added all your sugar and mix for about 2 to 3 minutes.
4. Add the milk and continue mixing slowly, and increase the speed again. Mix for another 2-3 minutes.
5. Add the vanilla extract, and mix for 1 to 2 minutes.
6. Add the green gel coloring, small bits at a time until you reach the desired color. This type of coloring is very strong, so use a toothpick to gradually add it in.
7. Transfer the buttercream to a piping bag and decorate the cupcakes in a circular motion. Top with the green candies, green pearls or sprinkles.

Witch Cartoon:

<http://www.coloringpages.com/>