



# All in One Bake Shop

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Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm

## Cupcakes

This cupcake recipe is as easy as 1, 2, 3 and it tastes great and is so moist!  
This recipe can be easily adapted for any of the “add-in” ideas below.

Preheat oven to 350  
Mix together until the mixture  
resembles wet sand

2 sticks butter  
3 C cake flour  
2 C sugar  
1 1/2 Tbsp baking powder  
1/2 tsp baking soda

Mix wet ingredients together:

4 eggs  
1 3/4 C buttermilk  
2 Tbsp vanilla

Add half of the wet ingredients  
to the dry and mix on medium  
speed for 2 minutes. Add the  
rest of the wet ingredients  
slowly - mix for another minute  
until well mixed. Bake for  
about 25 minutes until cake  
springs back. Makes 36

Chocolate: Add 1 C cocoa to  
dry ingredients and decrease  
flour to 2 1/2 cups.

## Add-in Variations

Starting with this recipe, a mix or your favorite scratch recipe, you can add-in these ingredients to create unique combinations of flavor! All of these “add-ins” are based on any recipe for 36 cupcakes.

**Confetti Cake** - fold about 1 cup of sprinkles into white batter and bake according to regular instructions. The sprinkles soften as the cake bakes and will just add color to the cake.

**Mint Chocolate Chip** - mix 1 1/2 cups mini chocolate chips with 1 Tablespoon flour to coat the chips. Fold into chocolate cake batter and bake according to standard directions. Add 6 drops of Lorann mint flavoring and mint green coloring to buttercream icing. Ice the cupcakes and sprinkle with mini chocolate chips.

**Lemon Coconut** - mix 3 Tbsp Lemon Icing Fruits and 2 Cups of macaroon coconut into a white cake batter. Bake as usual. Ice with buttercream and top with chopped candied lemon zest.

**Orange Cream** - add 3 Tbsp Orange Icing fruits to a white cake batter and bake. Mix 2 Tablespoons of the Orange Icing Fruit into buttercream icing.

**Red Velvet** - From this cupcake recipe make the following changes: add 1/4 cup cocoa powder, add 1 Tablespoon white vinegar and add 1 to 2 ounces of red gel color. Bake as usual and top with cream cheese icing. An option for cream cheese icing is to flavor a vanilla buttercream with Lorann Cheesecake flavoring.

**Chocolate PB and Banana** - add 3 tablespoons of Banana Icing Fruit to a rich chocolate batter and bake as usual. Ice with peanut butter frosting.

**Very Berry** - add 2 Tablespoons of Strawberry Icing Fruit and 2 Tablespoons of Raspberry Icing fruit to a white cake batter. This will turn the batter pink. Ice with stabilized whip cream frosting or Pastry Pride frozen whipped topping.

**Pina Colada** - add 3 tablespoons Pineapple Icing Fruit, 2 Cups macaroon coconut and 6 drops Lorann Rum flavor to the white cake batter. Ice with stabilized whip cream frosting or Pastry Pride frozen whipped topping.