

# 2017 Kandiyohi County Fair



## CUPCAKE #1

### Wedding Cupcakes with Buttercream Icing

Submitted by: *Melissa Akerson*

- |                                |                                |
|--------------------------------|--------------------------------|
| 1 Cup Milk                     | 3 Cups Cake Flour              |
| 1 1/2 tsp. Pure Almond Extract | 1 Tablespoon Baking Powder     |
| 1 Cup Butter (softened)        | 5 Egg Whites (beaten to stiff) |
| 2 Cups Cane Sugar              |                                |

Preheat oven to 350°. Line medium cupcake tins. Stir together milk and almond extract. Beat butter until creamy, add sugar and beat until fluffy. Sift together flour and baking powder. Add to butter mixture, alternately with milk. Fold in egg whites. Full cupcake tins 1/2 full. Bake at 350° for 20 minutes. Cool.

#### BUTTERCREAM ICING

- |                            |                       |
|----------------------------|-----------------------|
| 1 Cup Butter               | 2 Tablespoons Cream   |
| 4 Cups Powdered Cane Sugar | 2 tsp. Almond Extract |
- Beat until smooth. Using a piping bag, and your favorite tip, pipe icing onto cupcakes. Decorate with sprinkles. Store in airtight container.



## CUPCAKE #2

### Cheeseburger Cupcakes

Submitted by:  
*Kristin Pyka*



- BUN: Vanilla Cupcakes
- |                               |                                 |
|-------------------------------|---------------------------------|
| 2 cups All Purpose Flour      | 2 tsp. Baking Powder            |
| 3/4 cup Raw Sugar             | 1/2 tsp. Salt                   |
| 3/4 cup Coconut Milk          | 3 Eggs                          |
| 2 Tablespoons Vanilla Extract | 1/2 cup Unsalted Butter, melted |
- Preheat oven to 350°. Mix all dry ingredients in big bowl. Then mix wet ingredients into dry ingredients until smooth. Put in paper liners in muffin tin (about half in a tin). Bake 15 to 20 minutes.

- BURGER: Chocolate Fudge Brownie
- |                          |                     |
|--------------------------|---------------------|
| 1/2 cup Applesauce       | 1 1/4 Cup Raw Sugar |
| 3/4 cup Baking Cocoa     | 1/2 tsp. Salt       |
| 1/2 tsp. Vanilla Extract | 2 Mashed Bananas    |
| 1/2 cup Rice Flour       |                     |

Preheat oven to 350°. Grease 8"x8" pan. Mix dry ingredients in a big bowl. In another bowl, mash bananas with vanilla and applesauce (can use a hand mixer). Blend wet ingredients into dry in the big bowl. Mix well, then place in greased pan. Bake 20 to 30 minutes until toothpick comes out clean.

#### CHEESE & KETCHUP: Cream Cheese Frosting

- |                                |                              |
|--------------------------------|------------------------------|
| 1/2 cup softened Butter        | 8 oz. Cream Cheese, softened |
| 1 1/2 to 2 Cups Powdered Sugar | 4 drops of Yellow Food Dye   |
|                                | 4 drops of Red Food Dye      |

In big bowl, blend all the ingredients EXCEPT the dyes, with hand mixer until smooth. Take half and put it in a baggie, add 4 drops of dye. Do the same with the second color dye in another baggie. Chill both in refrigerator.

#### LETTUCE: Optional

Mix a bag of coconut flakes in a bowl, adding green dye as needed.

Cut cupcake near the muffin top when cooled. On the bottom of the cupcake put the cream cheese yellow frosting. Then place fudge brownie for the burger on top of the cheese layer. Put cream cheese red frosting on brownie. (Optional - put green coconut flakes on top of the red.) Put top bun on and secure it with a toothpick. May add sprinkles for sesame seeds.



## CUPCAKE #3

### Pie Cakes

Submitted by: *Allison Hegreberg*

- |                              |                       |
|------------------------------|-----------------------|
| 2 1/2 Cups All Purpose Flour | 2 Cups Sugar          |
| 3 tsp. Baking Powder         | 1 tsp. Salt           |
| 1 Cup Milk                   | 1/2 Cup Vegetable Oil |
| 1 Tablespoon Vanilla Extract | 2 Large Eggs          |
| 1 Cup Water                  |                       |

Preheat oven to 350°. Prepare cupcake pan with liners. Add the flour, sugar, baking powder, and salt to large bowl, combine and set aside. Add milk, vegetable oil, vanilla extract and egg to medium bowl and combine. Add the wet ingredients to the dry ingredients and beat until well combined. Slowly add water to the batter and mix on low speed until well combined. Scrape down the sides of the bowl as needed to make sure everything is well combined. Fill liners half full. Bake 15 - 17 minutes. Remove cupcakes and cool.

#### FROSTING

- |                             |                    |
|-----------------------------|--------------------|
| 1/2 Cup Softened Butter     | 8 oz. Cream Cheese |
| Up to 2 Cups Powdered Sugar |                    |

Combine cream cheese and butter, add powdered sugar to desired stiffness for decorating. Use 15 mini M & M's and frosting for decoration.



#### CUPCAKE #4

##### Cocoa Fudge Cupcakes

Submitted by:  
Kathleen Wallace

- |                    |                       |
|--------------------|-----------------------|
| 2 Cups Cake Flour  | 1 1/2 Cups Sugar      |
| 2/3 Cup Cocoa      | 1 1/2 tsp. Soda       |
| 1 tsp. Salt        | 1 1/2 Cups Buttermilk |
| 1/2 Cup Shortening | 2 Eggs                |
| 1 tsp. Vanilla     | 1 tsp. Almond Extract |

Measure all ingredients into a large mixing bowl. Blend 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes on high speed, scraping bowl occasionally. Fill paper lined cupcake pans 2/3 full. Bake at 350° for 20 minutes.

##### BUTTERCREAM ICING

- |                       |                             |
|-----------------------|-----------------------------|
| 1/2 Cup Butter        | 1/2 Cup Shortening          |
| 1/2 tsp. Salt         | 1 tsp. Vanilla              |
| 5 cups Powdered Sugar | 1/4 Cup + 1 Tablespoon Milk |

In large mixing bowl put butter, shortening, salt and vanilla. Beat until light and fluffy. Add powdered sugar, 1 cup-at-a-time and mix until thoroughly incorporated after each cup. Mixture will appear dry. Add milk and beat on high until the consistency of whipped cream.



#### CUPCAKE #5

##### Double Chocolate Cake

Submitted by: Millie Buer

- Sift together:
- |                          |               |
|--------------------------|---------------|
| 1 3/4 Cup Sifted Flour   | 1/2 tsp. Soda |
| 1 1/2 Cup Sugar          | 1 tsp. Salt   |
| 1 1/4 tsp. Baking Powder |               |

- Add:
- |                                  |            |
|----------------------------------|------------|
| 1/2 Cup Butter Flavor Shortening | 1 Cup Milk |
| 1 tsp. Vanilla                   |            |
- Add:
- |                 |              |
|-----------------|--------------|
| 2 unbeaten Eggs | 2 tsp. Cocoa |
|-----------------|--------------|

dissolved in hot water.

Use medium size paper liners in two 12 cupcake pans. Bake at 350° for 30 - 40 minutes. Before adding the frosting, I used a decorating tool to insert a teaspoon of Banana Cream Pudding into the cupcakes.

##### FROSTING

- |                          |                       |
|--------------------------|-----------------------|
| 1 1/2 Cup Powdered Sugar | 1 Tablespoon Butter   |
| 1/4 Cup Whole Milk       | 1/4 teaspoon Vanilla. |

Add more powdered sugar for desired thickness.



#### CUPCAKE #6

##### Lemon Blueberry Cupcakes

Submitted by:  
Barb Lau

- |                         |                        |
|-------------------------|------------------------|
| 2 Eggs                  | 1/2 tsp. Baking Powder |
| 1 Cup White Sugar       | 1/2 tsp. Baking Soda   |
| 1 cup Sour Cream        | 1/4 tsp. Salt          |
| Juice of 1 medium Lemon | 1 3/4 Cups Flour       |
| Zest of 1 Lemon         | 2 Cups Blueberries     |

Mix all ingredients except blueberries until smooth. Fold in blueberries. Fill cupcake liners. Bake at 350° for 28 minutes.

##### CREAM CHEESE FROSTING

- |                         |                           |
|-------------------------|---------------------------|
| 1/2 Cup Butter Frosting | 1-8 oz. pkg. Cream Cheese |
| 1 tsp. Vanilla          | (softened)                |

3 Cups Powdered Sugar  
In large bowl, beat butter and cream cheese until smooth. Stir in vanilla and powdered sugar.

#### CUPCAKE #7

##### 1 Egg Chocolate Cupcakes

Submitted by:  
Donna Nibbe



- |                   |                    |
|-------------------|--------------------|
| 1 Cup White Sugar | 4 tsp. Cocoa       |
| 1 Egg             | 1 1/4 Cups Flour   |
| 1 tsp. Vanilla    | 1/2 Cup Sour Cream |
| 1 tsp. Soda       |                    |

Mix dry ingredients in medium size mixing bowl. Put cocoa in a cup, add a small amount of boiling water to cocoa, stir with spoon to make a paste. Fill cup with sour cream, mix well. Add beaten egg, cocoa mixture and vanilla to dry ingredients. Fill cupcakes cups and bake at 350°. Use cupcake cups in muffin tins.

##### MY FAVORITE CHOCOLATE FROSTING

- |                      |                     |
|----------------------|---------------------|
| 1 1/2 cups Sugar     | 6 Tablespoons Cream |
| 6 Tablespoons Butter |                     |
- Mix and cook 1 minute. Add  
1 Cup Miniature Marshmallows 1/2 Cup Chocolate Chips  
Beat to desired consistency (by hand). Frost cupcakes.



### CUPCAKE #8

#### Devil's Food Cupcakes with Marshmallow Filling

Submitted by: Deb Bremseth

3/4 Cup Butter (room temperature)

- 1 1/2 Cups Sugar
- 2 Large Eggs
- 2 Cups All Purpose Flour
- 1/2 Cup Unsweetened Cocoa
- 2 tsp. Baking Powder
- 1/2 tsp. Salt
- 1 Cup Milk
- 1 Jar (7 oz.) Marshmallow Cream

In a bowl, with mixture on medium speed, beat butter and sugar until smooth. Add eggs, one at a time, beating well after each addition and scraping down sides of bowl as needed.

In another bowl, mix flour, cocoa, baking powder and salt. Stir in half the flour mixture into butter mixture. Stir in milk just until blended. Add remaining flour mixture and stir just until incorporated. Spoon batter equally into 16 muffin cups (1/3 cup capacity, should be almost full), lined with paper baking cups.

Bake at 350° until tops spring back when lightly pressed in the center or a wooden skewer inserted into the center comes out clean, about 20 minutes. Let cool in pans on racks for 5 minutes. Remove cupcakes from pans and set on racks to cool completely, at least 30 minutes.

With a small, sharp knife, cut a cylinder about 3/4 inch wide and 1 inch deep from the center of the top of each cupcake. Trim off and discard about 1/2 inch from bottom of each cylinder. With a knife, hollow out a small cavity inside each cupcake.

Spoon marshmallow cream into pastry bag fitted with a 1/2 inch plain tip. Twist end of bag tightly to secure. Place tip in cavity of one cupcake, without moving tip, squeeze filling into cavity to 1/4 inch from top. Repeat to fill remaining cupcakes. Insert cake cylinders into holes. Frost cupcakes with buttercream frosting.

#### VANILLA BUTTERCREAM FROSTING

- 1 Cup Butter (softened, but not melted) Ideal texture should be like ice cream
- 3 - 4 Cups Powdered Sugar
- 1/4 tsp. Salt
- 1 Tablespoons Vanilla Extract
- up to 4 Tablespoons Milk or Heavy Cream

Beat butter for a few minutes with a mixer with the paddle attachment on medium speed. Add 3 cups of powdered sugar and turn your mixer on the lowest speed until the sugar has been incorporated with the butter. Increase mixer speed to medium and add vanilla extract, salt, and 2 Tablespoons of Milk/Cream. Beat for 3 minutes. If your frosting needs a more stiff consistency, add remaining sugar. If your frosting needs to be thinned out, add remaining milk, one tablespoon at a time.



### CUPCAKE #9

#### Cherry & Spoon Cupcakes

Submitted by: Robin Johnson



- 1 Cup Butter, softened
- 1 1/2 cup Brown Sugar
- 4 Eggs
- 1 Tablespoon Cherry Extract
- 2 Cups Flour
- 3/4 Cup Cocoa Powder
- 1 1/4 tsp. Baking Soda
- 1/2 tsp. Salt

1 Cup Black Coffee (room temperature)  
2 cups Halved Maraschino Cherries, pat dry  
2 cups Semi-Sweet Chocolate Chips  
Beat butter and brown sugar on high in a large bowl, until fluffy. Beat in eggs, one at a time. Add extract. Stir together flour, cocoa powder, baking soda and salt. On low speed, beat half of dry mixture into butter mixture. Slowly add coffee. Add remaining flour mixture. Stir in cherries and chips. Fill 2 1/2 inch cupcake tins, lined, half full. Bake at 350° for 15 - 18 minutes. Cool.

#### CREAM CHEESE FROSTING

- 1-8 oz. pkg. Cream Cheese
- 1 Stick Butter
- 3 1/2 Cups Powdered Sugar
- 1 tsp. Vanilla

Beat together with electric mixer until smooth

#### SPOONS (24)

Spoon Mold

Melt 2 pounds of Candy Melts (vanilla) in medium bowl for 1 minute. Stir. Melt additional 30 seconds if needed. Pour into spoon molds. Chill in refrigerator for 15 minutes. Pop out molds on a flat surface. Spray with Silver Shimmering Food Color Spray.

36 Stem Cherries for Decoration

To Assemble: Frost cupcakes with Cream Cheese Frosting. Break spoon at handle top. Place the two pieces, angled on cupcake. Place stemmed cherry on spoon.



## CUPCAKE #10

### S'More Delights

Submitted by:  
Chloe Lownsbury

#### Crust:

1/2 Cup Graham Cracker Crumbs    1/2 Cup Flour  
4 Tablespoons Brown Sugar    6 Tablespoons Melted Butter  
Prepare crust: Line cupcake pan with papers. Preheat oven to 350°. In a small bowl, mix graham cracker crumbs, flour, brown sugar and butter. Divide between 24 cupcake cups and press mixture down firmly. Bake for 5 minutes.

#### Cupcake Batter:

1 1/2 Cups Flour    1 Cup Buttermilk  
1 1/2 Cups Sugar    2 Eggs  
1 tsp. Baking Powder    2 tsp. Vanilla  
1 tsp. Baking Soda    1/2 Cup Canola Oil  
1 Cup Cocoa    Marshmallow Creme (1 jar)  
Pinch of Salt

In a large bowl, mix together dry ingredients with a wire whisk. Add remaining ingredients to the mixture and beat on medium speed with electric hand mixer until well mixed. Spoon batter on top of baked crust, dividing equally between 24 cups.

#### Crumb Topping:

1/4 Cup Brown Sugar    1/4 Cup Graham Cracker crumbs  
2 Tablespoons Butter, melted

Sprinkle each with a Tablespoon of crumb mixture.. Bake for 25 minutes or until toothpick inserted in center is clean. Cool for 10 minutes, then pipe 1/2 Tablespoon of Marshmallow Creme into the center of each cupcake.

#### FROSTING

1/2 Cup White Shortening    1/2 Cup Butter, softened  
1 tsp. Vanilla    5 Cups Powdered Sugar  
5 Tablespoons Milk

In a medium bowl, add shortening, butter and vanilla. Beat until smooth (about 3 minutes). Beat in sugar, a cup at a time on medium speed. Adding a tablespoon of milk after each cup. Beat on high until light and fluffy. Frost cupcakes with knife or decorator bag. Decorate as desired



## CUPCAKE #11

### Melissa's Cotton Candy Cupcakes

Submitted by: Melissa Malvin

1 2/3 Cups All Purpose Flour    1 Cup Sugar  
1/4 tsp. Baking Soda    1 1/4 tsp. Baking Powder  
3 Egg Whites    1 tsp. Cotton Candy Extract  
1/2 Cup Sour Cream    and 1 tsp. of melted Cotton Candy  
1/2 Cup Milk    3/4 Cup Salted Butter,  
Pink/Yellow & Blue Food Coloring    melted & cooled  
Preheat oven to 350°. In large mixing bowl whisk together flour, baking soda and baking powder. Add egg whites, cotton candy extract and melted cotton candy, sour cream and milk and mix on medium speed just until smooth. Do not over mix. Add butter and mix until smooth. Divide batter evenly between three small bowls and color one pink, one yellow and one blue. Put liners in 12 count muffin pan. Fill 2/3 full using a Tablespoon of each color. Bake 18 - 20 minutes. Allow to cool for 1-2 minutes, then remove to cooling rack to finish cooling.

#### FROSTING

1/2 Cup Butter    1/2 Cup Shortening  
4 Cups Powdered Sugar    2-3 Tablespoons Water or Cream  
1 tsp. Cotton Candy Extract and melted Cotton Candy  
Pink/Yellow and Blue Food Coloring

In large mixing bowl combine butter and shortening, mix well until smooth. Add 2 cups powdered sugar and mix until smooth. Add cotton candy extract and melted cotton candy and 2-3 Tablespoons of water or cream. Mix until smooth. Add remaining powdered sugar and mix until smooth. Add a little more water/cream until desired consistency is reached. Divide icing evenly between three small bowls and die one pink, one yellow and one blue. To pipe icing onto cupcakes with tri tone, add pink icing to one piping bag, yellow icing to another piping bag and blue icing to another. Then put each icing bag into a larger icing bag.

#### FONDANT

2 Cups Sugar    2 Tablespoons Corn Syrup  
1 1/2 Cups Water

Combine sugar, corn syrup and water in buttered 1 1/2 quart sauce pan. Cook and stir over medium high heat to boiling. Cover and cook 45 seconds more. Uncover. Using candy thermometer, cook over medium low heat without stirring to 240°, soft ball stage (35-45 minutes). Pour mixture on silpat. Do not scrape pan. Cool til warm to the touch (about 50 minutes). Knead it, let sit for 24 hours until use. Make your different colors using food coloring. You're ready to start decorating.



### CUPCAKE #12

#### Ice Cream Sundae Cupcakes

Submitted by: Paige Hanson

- 1 2/3 Cups All Purpose Flour
- 1/4 tsp. Salt
- 1 Cup Butter (room temperature)
- 2/3 Cup Buttermilk
- 2 tsp. Baking Powder
- 1 Cup Granulated Sugar
- 3 Eggs
- 1 tsp. Vanilla Extract

Preheat oven to 350°. Sift the flour, baking powder, and salt into a medium bowl and set aside. Cream butter and sugar together with a mixer, then add in eggs, milk and vanilla until blended. Slowly add the dry ingredients until smooth, being sure not to over mix. Line a muffin tin with baking cups and fill each with the cake mixture, filling each about 3/4 full. Bake for 20 - 25 minutes until a cake tester comes out clean. Allow to cool in pan for 5 minutes before removing to a wire rack to cool completely.

#### BUTTERCREAM FROSTING

- 1 2/3 Cups Icing Sugar
- 1/2 Cup Butter (room temperature)
- 1 tsp. Vanilla Extract

Cream butter, then slowly add icing sugar and vanilla extract. Beat for another 3-4 minutes or until frosting is light and fluffy.

#### DECORATING

- 1 cup Semisweet Chocolate Chips
- Sour Cherry Candies
- 1 Tablespoon Vegetable Oil
- Sprinkles

Bring about a cup of water to a simmer in a small sauce pan. Set a heat proof bowl over the mouth of the saucepan. Make sure the water does not touch the bottom of the bowl. Put chocolate into the bowl and stir occasionally as it softens. Once most of the chocolate is melted remove the bowl from the heat and continue to stir. Stir in the vegetable oil until well combined and smooth. Ensuring that cupcakes are completely cooled, use an ice cream scoop to create mounds of buttercream on top of the cupcakes. Using a butter knife shape the buttercream to look like scoops of ice cream. Spoon the chocolate mixture over scoops of "ice cream" to replicate the look of chocolate syrup. Decorate each cupcake with sprinkles and top with sour cherry candies.



### CUPCAKE #13

#### Lemon Blossom Cupcakes

Submitted by: Reese Anderson



- 2 1/2 Cups Flour
- 1/4 tsp. Salt
- 8 Tablespoons Butter (room temp)
- 1 1/4 Cups Whole Milk
- 1/2 Cup Freshly Squeezed Lemon Juice
- 1/2 Cup Freshly Grated Lemon Zest (about 3 lemons)
- 1 1/2 tsp. Baking Powder
- 1 3/4 Cups Sugar
- 2 1/4 tsp. Pure Vanilla Extract
- 2 Large Eggs (room temperature)

Preheat oven to 350°. Line cupcake pan with paper liners. Sift together flour, baking powder and salt and set aside. In the bowl mix together butter and sugar for 3 to 5 minutes until light and fluffy. Add eggs one at a time, mixing slowly after each addition. Add vanilla to milk in a large measuring cup. Add one third of the dry ingredients followed by one third of the milk and mix thoroughly. Repeat. Stop to scrape down the bowl as needed. Add the last third of dry ingredients followed by the last third of milk. Mix slowly until incorporated. Add lemon juice and zest, and mix thoroughly at slow speed. Scoop batter into cupcake liners and bake for 16 - 18 minutes (start checking at 15 minutes) or until toothpick comes out clean. Transfer to wire rack to cool completely.

continued

### LEMON BLOSSOM continued FROSTING

- 4 Tablespoons Butter (room temp)
  - 4 cups Powdered Sugar
  - 1/2 cup Freshly Grated Lemon Zest
  - 6 oz. Cream Cheese (room temp)
  - 1/2 tsp. Pure Vanilla Extract
- Combine ingredients in a mixer and whip together at high speed until light and airy, about 5 minutes. Frost cupcakes with a swirl and top with lemon wedge or lemon zest.



### CUPCAKE #14

#### Cherry Limeade Cupcakes

Submitted by: Krista Pierce



- 3/4 Cup All Purpose Flour
  - 1 tsp. Baking Powder
  - 1/4 tsp. Salt
  - 3/4 Cup + 2 Tbsp. Granulated Sugar
  - 1/2 Cup Unsalted Butter, softened
  - 2 Large Egg Whites
  - 1/4 Cup + 3 Tbsp. Buttermilk
  - 3/4 Cup Cake Flour
  - 1/8 tsp. Baking Soda
  - 1 Tablespoons Lime Zest
  - 1 Large Egg
  - 1/2 tsp. Vanilla Extract
  - 1 1/2 Tablespoon Fresh Lime Juice
- Preheat oven to 350°. Sift all purpose flour and cake flour into a mixing bowl. Add baking powder, baking soda and salt and whisk 20 seconds, set aside. In a food processor, pulse together 3/4 cup + 2 Tbsp granulated sugar with lime zest until finely ground, about 1 minute. In a bowl, using an electric, whip together butter with lime sugar mixture until pale and fluffy. Mix in egg, then mix in egg whites one at a time, adding in vanilla with second egg white.

Whisk together buttermilk with lime juice. Working in three separate batches, beginning and ending with flour mixture, add 1/3 of the flour mixture alternating with 1/2 of the buttermilk mixture and mixing just until combined after each addition. Divide batter among 12 paper lined muffin cups. Bake in preheated oven at 350° for 20 minutes. Remove from oven and allow to cool several minutes in muffin tin, then transfer to a wire rack to cool slightly while preparing simple syrup.

#### SIMPLE SYRUP

- 1 Tablespoon Lime Juice
  - 1 Tablespoon Granulated Sugar
- In a small bowl, whisk together lime juice and sugar until sugar has dissolved. Brush mixture over warm cupcakes. Allow cupcakes to cool completely.

#### FROSTING

- 3/4 Cup Butter (I used 1/2 cup unsalted and 1/4 cup salted)
  - 2 1/2 Cups Powdered Sugar
  - 3 1/2 Tablespoons Maraschino Cherry Juice
  - Maraschino Cherries, Lime Slices and Sugar Crystal Sprinkles
- In the bowl using electric mixer, whip butter until pale and fluffy. Mix in 1/4 cup powdered sugar then mix in maraschino cherry juice and optional red food coloring. With mixer set on low speed, slowly add remaining 2 1/4 cups powdered sugar, then increase mixer to medium and whip together until light and fluffy. Pipe frosting onto cooled cupcakes, top each with a maraschino cherry and a lime slice, and sprinkle edges with sprinkles.



### CUPCAKE #15

#### Chocolate Amaretto Cupcakes

Submitted by: Diane Anderson

- 1 Cup Milk
- 1 tsp. Vanilla Extract
- 1 Tablespoon Amaretto Liqueur
- 1/3 cup Cocoa Powder
- 1/2 tsp. Baking Powder
- 2 Tablespoons Finely Ground Almonds
- 1/3 Cup Canola Oil
- 3/4 cup Sugar
- 1 cup Flour
- 3/4 tsp. Baking Soda
- 1/4 tsp. Salt

Preheat oven to 350°. Line muffin tin with paper liners. Whisk together milk, sugar, oil, amaretto and vanilla extract and beat until foamy. In a separate bowl, sift together flour, cocoa powder, almonds, soda, baking powder and salt. Add in two batches to wet ingredients and mix until no lumps remain. Pour batter into liners. Bake 18 - 20 minutes, until a toothpick inserted into center comes out clean. Transfer to a cooling rack and let cool completely.

#### FROSTING

- 1/2 Cup Butter (room temp)
- 2 1/2 - 3 cups Powdered Sugar
- 2 Tablespoons Cream
- 2 Tablespoons Cocoa Powder
- 2 Tablespoons Amaretto Liqueur

For frosting, cream butter until smooth and fluffy, 3 minutes. Add in cocoa powder along with powdered sugar. Beat until combined. Beat in amaretto. Continue adding sugar a half cup at a time, adding cream as necessary, until light and fluffy, about 5 minutes. Spread or pipe unto cooled cupcakes.



### CUPCAKE #16

#### Perfect Pumpkin Cupcakes

Submitted by: Beth Orlowski

- 3 Cups All Purpose Flour
- 2 tsp. Baking Powder
- 2 tsp. Cinnamon
- 1/2 tsp. Nutmeg
- 1 Cup Brown Sugar
- 4 Eggs
- 1 1/2 Cups Pumpkin Puree
- 1 Tablespoon Baking Soda
- 1 tsp. Salt
- 1/2 tsp. Ginger
- 1 Cup Unsalted Butter (room temperature)
- 1 Cup Half & Half

Preheat oven to 350°. Line muffin pans with cupcake liners. In a large bowl combine dry ingredients (flour, baking soda, baking powder, salt, cinnamon, ginger and nutmeg). In a large bowl beat butter, granulated sugar and brown sugar until creamy. Add eggs one at a time, beating well after each egg. Add dry ingredients and milk, alternating until well combined. Scrape down sides of bowl as necessary. Mix in pumpkin puree. Fill cupcake liners 2/3 full with batter. Bake for 18 minutes or until toothpick inserted in center comes out clean. Let cupcakes cool in pans for 5 minutes, and then remove to wire racks to finish cooling. Once cupcakes are completely cool, frost with cinnamon buttercream frosting.

#### PERFECT CINNAMON BUTTERCREAM FROSTING

- 1 Cup Unsalted Butter -softened
- 4 1/2 - 5 Cups Powdered Sugar (sifted)
- 5 Tablespoons Heavy Cream
- 1 tsp. Cinnamon (optional)
- 1 tsp. Vanilla
- 1/4 tsp. Salt

In a large bowl combine butter, powdered sugar (start with 4 1/2 cups), vanilla, cream and salt. Beat for 5 to 7 minutes until light and fluffy. Add more powdered sugar as needed for thicker frosting. Add cream a little at a time to thin frosting.



### CUPCAKE #17

#### Chocolate Cake

Submitted by: Kenzie Keenan

- 2 Cups Sugar
- 2 1/2 Cups Cake Flour
- 1 Cup Baking Cocoa
- 2 tsp. Baking Soda
- 1/2 tsp. Salt
- Small Box Choc. Pudding Mix
- 1 cup Semi Sweet Chocolate Chips
- 1 Cup Oil
- 1 1/2 tsp. Vanilla Extract
- 3 Eggs
- 2 1/4 Cups Buttermilk
- 1 Tablespoon Instant Coffee (mixed with 2 Tbsp. Water)

Preheat oven to 350°. Beat sugar, oil and vanilla in large bowl, beat in eggs, beat in milk. Sift in cake flour, cocoa, baking soda, salt and pudding mix. Mix water and coffee, then add to batter. Pour 1/4 cup batter or until liner is 3/4 full. Bake 16-18 minutes or until toothpick comes out clean.

#### PEANUT BUTTER FROSTING

- 1 Cup Peanut Butter
  - 3/8 Cup Heavy Cream
  - 4 cups Powdered Sugar
  - 1 Stick Butter
  - 1 tsp. Vanilla
- Beat peanut butter and butter, add in heavy cream and vanilla. Beat in powdered sugar, 2 cups at a time.



### CUPCAKE #18

#### Red Velvet Cake

Submitted by: Alyson Keenan

- 1 1/4 Cup Oil
  - 1 Cup Buttermilk
  - 2 Large Eggs
  - 1 tsp. Vinegar
  - Red Food Coloring
  - 2 1/2 Cups Flour
  - 1 3/4 Cup Sugar
  - 1 tsp. Baking Soda
  - 3/4 tsp. Salt
  - 1 Tablespoon Cocoa
- Preheat oven to 350°. In large bowl mix buttermilk, oil and eggs, add in vinegar, vanilla and red food coloring (until desired color is made). Sift in flour, baking soda, salt and cocoa powder. Whisk in sugar. Pour 1/4 cup batter (or until cupcake liner is 3/4 full). Bake 18 - 20 minutes or until toothpick comes out clean.

#### CREAM CHEESE FROSTING

- 1/4 Cup Heavy Cream
  - 1 1/2 tsp. Vanilla Extract
  - 8 oz. Soft Cream Cheese
  - 4 cups Powdered Sugar
- Beat together cream cheese, heavy cream and vanilla until smooth. Beat in powdered sugar 2 cups at a time.

#### MEATBALLS

- 1/2 Cup Karo Syrup
  - 1/2 Cup Sugar
  - 1/2 Cup Peanut Butter
  - 1 Cup Chocolate Chips
  - 3 Cups Rice Krispies
- In small saucepan, cook sugar and Karo syrup until sugar is dissolved. Add in peanut butter, stir until smooth. Pour sugar mixture over Rice Krispies and mix together. Roll into meatball size balls. Melt chocolate chips. Roll meatballs in melted chocolate and set aside.

#### STRAWBERRY SAUCE

- 2 cups Strawberries (cut in quarters)
  - 1/4 cup Sugar
- In small sauce pan, combine sugar and cut strawberries. Mash as cooking. Puree when cooked and put in refrigerator for 1 hour to set.



### CUPCAKE #19

#### Chocolate Cake

Submitted by: Lily Ling!  
and Barb Glisczinski

- 1 Cup Flour
- 1/2 tsp. Baking Soda
- 1/4 tsp. Baking Powder
- 1/4 Cup+2 Tablespoons Buttermilk (room temperature)
- 1/4 Cup Shortening
- 1/2 tsp. Vanilla
- 2 oz. Melted Unsweetened Chocolate (cooled)
- 1 Cup Sugar
- 1/2 tsp. Salt
- 1/4 Cup+ 2 Tablespoons Water
- 1 Egg (room temp) beaten

Heat oven to 350°. Grease and flour square pan, 8"x8"x2" or 9"x9"x2". Or makes about 12 - 14 cupcakes. Sift flour, baking soda, baking powder in large bowl, set aside. Cream sugar and shortening in large mixer bowl. Add sifted ingredients, water, buttermilk, egg, vanilla and melted chocolate. Mix on low speed scraping bowl constantly for 30 seconds. Beat on high, scraping bowl occasionally for 3 minutes. Pour into pan or cupcake liners. Bake until toothpick inserted in center comes out clean, 30-35 minutes for cake or about 15 minutes for cupcakes. Cool. Frost with butter cream frosting and decorate as desired.

#### BUTTER CREAM FROSTING

- 1/2 Cup Shortening
- 1 pound (about 4 cups) Sifted Confectioners Sugar
- 2 Tablespoons Milk or Water
- About 1/2 tsp. Almond Extract
- 1/2 Cup Butter (room temp)
- 1 tsp. Vanilla Extract
- Cream shortening and butter, add sugar, water, vanilla and almond. Blend on medium speed until all ingredients are well mixed. Blend an additional minute or so until creamy.



### CUPCAKE #20

#### S'mores Cupcakes

Submitted by: Michelle Fernholz

- 1 1/3 Cups All Purpose Flour
- 3/4 Cup Graham Cracker Crumbs
- 1 tsp. Baking Powder
- 1/2 tsp. Baking Soda
- 1/2 tsp. Salt
- 1/2 Cup Unsalted Butter
- 1/2 Cup Sugar
- 1/3 Cup Brown Sugar
- 3/4 tsp. Vanilla Extract
- 1 Cup Buttermilk
- 2 Eggs, separated

In a large bowl combine flour, graham cracker crumbs, baking powder, baking soda and salt. In a small bowl melt the butter and mix in sugars. Then add in buttermilk, the 2 egg yolks and vanilla extract. Add the wet mixture to the dry ingredients and stir until combined; do not overmix. In another bowl whisk the 2 egg whites to soft peaks. Gently fold the whites into the batter in third increments. Pour into cupcake liners. Bake at 350° for 16-20 minutes. Cool in pan for a few minutes before transferring to a cooling rack.

#### MILK CHOCOLATE GANACHE

- 3/4 cup Milk Chocolate Chips
- Place chocolate chips in small bowl. Heat cream just before boiling (either by microwave or stovetop) and pour over chocolate chips. Cover bowl with plastic wrap and let sit for 5 minutes. Then gently stir until smooth and let sit covered in refrigerator for 10 minutes..Transfer into a piping bag with a long narrow tip and inject into each cupcake.

#### MARSHMALLOW BUTTERCREAM FROSTING

- 1/2 Cup Unsalted Butter
- 1 Cup Powdered Sugar
- 7 oz. Marshmallow Fluff
- Beat together powdered sugar until light and fluffy. Gently mix in the marshmallow fluff. Transfer into a piping bag and frost each cupcake. Toast the frosting with a torch or oven broiler.

### CUPCAKE #21

#### S'more Cupcakes

Submitted by: Kristin Wearda



- 1/2 Cup Unsweetened Cocoa
- 1/2 tsp. Baking Soda
- 1/4 tsp. Salt
- 1/2 Cup Granulated Sugar
- 1/2 Cup Packed Light Brown Sugar
- 3/4 Cup All Purpose Flour
- 3/4 tsp. Baking Powder
- 2 Large Eggs (room temperature)
- 1/3 Cup Vegetable Oil
- 2 tsp. Vanilla Extract
- Preheat oven to 350°. Line tins with cupcake liners. In large bowl mix ingredients together until combined. Spoon batter into liners. Fill ONLY HALFWAY to avoid spilling over sides. Bake about 20 minutes or until toothpick comes out clean. Cool.

#### MARSHMALLOW FILLING

- 1/4 Cup Unsalted Butter (room temp)
- 2/3 Cup Jet-Puffed Marshmallow Creme
- 1/2 tsp. Vanilla Extract
- 1 Cup Powdered Sugar
- 2 Tablespoons Heavy Cream
- Pinch of Salt
- Beat wet ingredients until smooth. Add powdered sugar; beat until fluffy. Refrigerate until ready to use.

#### MILK CHOCOLATE FROSTING

- 1 3/4 Cups Powdered Sugar
- 1/4 Cup Unsweetened Cocoa Powder
- 1/2 Cup Unsalted Butter (room temp)
- 2 Tablespoons Heavy Cream
- Pinch of Salt
- 1 tsp. Vanilla Extract
- Beat butter until creamy; add sugar/cocoa mix gradually, alternating with heavy cream and vanilla. Beat until fluffy.

#### TOPPING

- 4 Full sheet Graham Crackers
- Jet-Puffed Mini Marshmallows
- Hershey's Special Dark Chocolate Bar squares
- To Assemble Cupcakes: Once cool, pipe or fill one teaspoon marshmallow cream filling into cupcakes. Frost cupcakes. Sprinkle with crushed graham crackers. Add chocolate. Toast mini-marshmallows in oven. Top on cupcakes. Enjoy!

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Kandiyohi County Fair

