

Key Lime Cupcakes

- 2 cups all purpose flour
- 1 ½ cups sugar
- ½ teaspoon salt
- ¾ cup cold water
- ½ cup oil
- 1 ½ teaspoon vanilla
- 7 large eggs, separated
- 2 teaspoons grated lime
- ½ teaspoon cream of tartar

Preheat oven to 350. Line 2 cupcake pans with paper liners.

Combine flour, sugar, baking powder, and salt in a large mixing bowl. Add shortening, milk, and vanilla. Beat 7 egg yolks in a separate bowl, and add to dry ingredients along with the water, oil, vanilla and lime rind. Mix with mixer at medium speed while scraping bowl until well blended.

In another large mixing bowl, combine egg whites and cream of tartar. Mix at high speed 2 to 2 1/2 minutes or until egg whites are stiff.

Carefully fold flour mixture into egg whites until just blended.

Pour cupcake batter into paper liners until 1/2 full.

Bake for 10 minutes or until top springs back when touched lightly.

Lime Glaze

To make key lime glaze combine 1 cup powdered sugar and 1 tablespoon melted butter in a small mixing bowl. Stir in 2 - 3 tablespoons of lime juice until slightly thin glaze consistency is reached. Drizzle over lime cupcakes.

Red Velvet Cupcakes

- 2 ½ cups all purpose flour
- 2 cups sugar
- ½ cup cocoa
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 teaspoon baking soda
- 1 cup softened butter
- 5 large eggs
- 1 cup buttermilk
- 1 teaspoon vanilla
- 1 teaspoon red food coloring

Combine flour, cocoa, baking powder, baking soda and salt in a mixing bowl.

Cream butter and sugar until light and fluffy. Add eggs one at a time, making sure to beat well after each egg.

Add ¼ of dry ingredients to creamed mixture then approximately ¼ of buttermilk alternating until mixed well. Mix in vanilla and food coloring.

Fill lined cupcake pans ½ full of red velvet batter. Bake in a preheated 350 degree oven for approximately 10 minutes or until a toothpick inserted in the center comes out clean.

Cream Cheese Frosting:

- ½ cup cream cheese, softened
- 1 cup butter, softened
- 4 cups icing sugar
- 1 teaspoon vanilla extract
- cream

Cream butter and cream cheese until well blended. Add icing sugar one cup at a time. Add vanilla. If frosting is really thick add a cream a tablespoon at a time until desired consistency is reached.

Orange Cupcakes

- 1 $\frac{3}{4}$ cup flour
- 1 cup sugar
- $\frac{1}{2}$ teaspoons salt
- 2 $\frac{1}{2}$ teaspoons baking powder
- 2 large eggs, separated and whites beaten until stiff
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup orange juice
- $\frac{1}{2}$ cup butter, softened

Combine butter, sugar, egg yolks, and vanilla in a mixing bowl. Cream these ingredients together thoroughly.

Mix flour, salt, and baking powder together in a separate mixing bowl. Add dry ingredients to creamed ingredients $\frac{1}{3}$ at a time alternating with adding portions of the orange juice to the creamed mixture.

Fold in beaten egg whites. Spoon batter into cupcake liners until $\frac{1}{2}$ full.

Bake in a 350 degree preheated oven for 10 minutes or until a toothpick inserted in center comes out clean.

Orange Icing

- 1 $\frac{1}{2}$ cups icing sugar
- $\frac{1}{8}$ teaspoon salt
- 1 tablespoon grated orange rind
- 3 tablespoons soft butter
- 2-3 tablespoons orange juice

Mix all ingredients together starting with only 2 tablespoons of the orange juice. If frosting is too thick then add the additional tablespoon of orange juice.

Carrot Cupcakes

- 2 cups flour
- 2 cups sugar
- 3 cups finely shredded carrots
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 cup vegetable oil
- 4 large eggs

Preheat oven to 350 degrees.
Line cupcake pans with paper liners.

Combine all dry ingredients in a large mixing bowl. Mix at low speed for 30 seconds, scraping bowl constantly while mixing. Mix at high speed for 3 minutes, scraping bowl every minute.

Pour batter into cupcake liners until they are 1/2 full.

Bake for 10 minutes or until toothpick inserted in center comes out clean.

Pineapple frosting

- ½ cup butter
- 4 cups icing sugar
- 6 tablespoons well drained crushed pineapple
- 1 to 2 tablespoons pineapple juice

Cream butter; gradually beat in sugar, creaming well. Stir in crushed pineapple and just enough pineapple juice to make it spreadable. Beat to blend thoroughly.

Chocolate Peanut Butter Cupcakes

- 2 $\frac{1}{4}$ cups all purpose flour
- 1 $\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup creamy peanut butter
- 3 $\frac{1}{2}$ teaspoon baking powder
- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon baking soda
- 3 tablespoons cocoa
- 1 $\frac{1}{4}$ cups milk
- 1 teaspoon vanilla
- 3 large eggs

Preheat oven to 350 degrees.
Line cupcake pans with paper liners.

Combine all ingredients in a large mixing bowl. Mix at low speed for 30 seconds while scraping bowl. Mix at high speed for 3 minutes, scraping bowl every minute.

Spoon cupcake batter into liners until they are $\frac{1}{2}$ full. You should have enough batter for 24-36 cupcakes.

Peanut Butter Frosting

- $\frac{1}{2}$ cup butter, softened
- 1 cup creamy peanut butter
- 3 tablespoons milk, or as needed
- 2 cups icing sugar

Place the butter and peanut butter into a medium bowl, and beat with an electric mixer. Gradually mix in the sugar, and when it starts to get thick, incorporate milk one tablespoon at a time until all of the sugar is mixed in and the frosting is thick and spreadable. Beat for at least 3 minutes for it to get good and fluffy.

Cola Cupcakes

Part One

- 1 cup cola
- ½ cup butter
- ½ cup vegetable oil
- ¼ cup cocoa
- 22 large marshmallows

Part two

- 2 cups all purpose flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 1 cup buttermilk
- 2 large eggs, beaten

Preheat oven to 325 degrees.
Line cupcake pans with paper liners. These cupcakes work best with the silver metallic liners.

Part one

In a small saucepan mix cola, butter, vegetable oil and cocoa. Bring to a boil, remove from heat, and add marshmallows. Place lid on saucepan and leave until marshmallows begin to melt. Stir well.

Part two

Mix flour, sugar, and baking soda in a large mixing bowl. Add buttermilk, eggs, and vanilla. Mix well.

Combine Part One and Part Two in the mixing bowl. Spoon cupcake batter into cupcake pan liners until they are ½ full.

Bake at 325 degrees for approximately 10 minutes or until toothpick inserted in center comes out clean.

Cola frosting

- ¼ cup powdered cocoa
- 6 tablespoons cola
- ½ cup butter
- 3 ¾ cup powdered
- 1 cup chopped pecans
- 1 teaspoon vanilla

In a medium saucepan, mix together cocoa, cola, and butter. Heat over medium heat until melted then bring to a boil. Remove from heat and add powdered sugar, pecans and vanilla. Stir until blended well.

Let frosting cool until stiff enough to frost cupcakes.

Vanilla Cupcakes

- 2 cups flour
- 1 ½ cups sugar
- 3 teaspoons baking powder
- ½ teaspoon salt
- 4 egg whites from large eggs
- ½ cup shortening
- 1 cup milk
- 2 large eggs
- 1 ½ teaspoon vanilla

Preheat oven to 350 degrees. Line cupcake pans with paper liners.

Combine flour, sugar, baking powder, salt, shortening, milk and vanilla in a large mixing bowl. Mix at low speed for 2 minutes. Scrape bowl. Add egg whites and mix at high speed until fluffy and smooth, approx. 2 minutes.

Fill liners 1/2 full of batter. Do not overfill. Bake 10 minutes or until toothpick inserted in center comes out clean.

Kool Aid Frosting

3 cups icing sugar

½ cup butter

3 tablespoons cream

½ package koolaid unsweetened
powder

Whip butter until soft. Add
icing sugar and koolaid; continue
to whip until well combined.
Add 3 tablespoons of cream, one
tablespoon at a time until
desired consistency is reached.