

Cupcakes

Versatile, delicious and fun. There's nothing quite like a cupcake.

Mixing the Batter

Let all ingredients come to room temperature before mixing. Ingredients incorporate into batter much more easily if they're similar temperatures. Baking fluffy, moist cupcakes is all about creating air bubbles in the batter that expand in the oven. Over-mixing collapses those bubbles and creates a brick-like cake. To avoid this, always mix on a low speed, stopping just as all ingredients blend. Bake cupcakes immediately after mixing the batter. Letting batter stand may cause some of the air beaten in to escape.

For a stylish presentation and easy cleanup, bake cupcakes in paper or foil baking cups (make sure to remove the paper liners from foil cups before using). However, cupcakes may be baked in muffin pan cavities without a cup. For perfectly shaped cupcakes, place cups in muffin pan cavities not a cookie sheet. If not using liners, even non-stick pans must be sprayed with a non-stick spray before baking. If using baking cups, this step is not necessary.

Batter Amounts & Baking Times

Size	1 Standard Cake Mix Yields	Batter Amount Per Cupcake	Temperature	Bake time	Icing For 1 Cake Mix Spread On	Icing Per Cupcake Spread On	Icing For 1 Cake Mix Piped On	Icing Per Cupcake Piped On	Open Star Tip #	Round Tip #
Mini	5 dozen	One 39 mm scoop	350°	8-10	19.9 oz.	2/3 Tbsp	30 oz.	1 Tbsp	20 or 32	12
Standard	2 dozen	One 56 mm scoop	350°	18-20	24 oz.	2 Tbsp	48 oz.	3 Tbsp	1M or 4B	805 or 1A
Jumbo	1 dozen	Two 256 mm scoops	350°	20-22	19.2 oz.	3 Tbsp	24 oz.	4 Tbsp	1M or 4B	807
Giant	6	Two & half 256 mm scoops	350°	24-26	10.6 oz.	3½ Tbsp	10.6 oz.	4½ Tbsp	1M or 4B	809

Fill pan cavities 2/3 full to assure a full, nicely rounded cupcake. Always check cupcakes for doneness at the minimum baking time by inserting a toothpick in the center. If it comes out clean or with just a few dry crumbs attached, the cupcake is done. Inaccurate oven temperatures account for the majority of baking problems, so use an oven thermometer to check for accuracy. If cupcakes are under baked, try raising the oven setting about 25° F. If the problem is over baking, lower the oven setting about 25° F. If baking in dark bakeware, lower temperature 25° F. Cool cupcakes in the pan on a cooling grid for 5 minutes before removing. Cool completely on a cooling grid before icing.

Boxing the Cupcakes

Rectangle		Square		Tray	
Box Size	# of Cupcakes	Box Size	# of Cupcakes	Box Size	# of Cupcakes
8 x 5 x 3"	6	6 x 6"	6	14 x 10"	24
14 x 10 x 4"	24	8 x 8 x 5"	10	20 x 14"	48
19 x 14 x 4½"	48	10 x 10 x 5"	16	25 x 18"	88
20 x 14 x 4"	48	12 x 12 x 6"	25		
		14 x 14 x 6"	36		
		16 x 16 x 6"	49		

