

BlogBooker

From Blog to Book.

EASYBEAUTIFULDESSERTS.BLOGSPOT.IN

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Chapter 1

2013

1.1 January

Privacy Policy (2013-01-10 14:08)

Privacy Policy for easybeautifuldesserts.blogspot.in/

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CUPCAKES (2013-01-16 17:56)

THIS SITE GIVES EASY STEP BY STEP INSTRUCTIONS ON MAKING BEAUTIFUL DESSERTS EASILY AT HOME.

AMAZING CUPCAKES RECIPES (2013-01-16 20:21)

Basic Instructions to follow for making cupcakes

1 The Ingredients used for making cupcakes should be at room temperature.

2 Do not overbeat the batter

3 Pour the batter evenly (we can use an ice cream scoop spoon). fill the cupcakes pan slightly over halfway



[1]

SLIGHTLY OVER HALFWAY

4 Always bake in the middle of the oven.

5 All the dry ingredients need to be sifted well to avoid forming lumps.

6 Cool the Cupcakes before frosting.

BROWNIE CUPCAKES Try these yummy brownie cupcakes that are rich and velvety and easy to make.

Ingredients YIELDS 12 CUPCAKES

1/2 cup Dark Chocolate



Brownie Cupcakes 1/2 cup butter

[2]

1 1/4 cup sugar

3 eggs

3/4 cup All purpose Flour

1/2 teaspoon salt

1 Teaspoon vanilla essence

butter for greasing

Method Melt the dark chocolate and butter in a double boiler. once the chocolate has melted remove from heat and let it cool for a few minutes.

In a separate bowl beat the eggs and sugar until blended. now beat in the vanilla essence and chocolate mixture.

gradually stir in flour and salt into the mix until smooth.

Fill paper lined muffin cups two-third full. bake at 350 degrees for 15-20 minutes or until a toothpick inserted near the center comes out clean.

remove from oven and let it cool.

NUTELLA CUPCAKES

NUTELLA CUPCAKES ARE HEALTHY AND DELICIOUS AND A FAVOURITE AMONGST KIDS AND ADULTS.

INGREDIENTS

MAKES 12 Cupcakes

10 tablespoons softened butter

3/4 cup white granulated sugar

3 Eggs

1/2 teaspoon vanilla essence

1 3/4 cup Sifted all purpose flour

1/4 teaspoon salt

2 teaspoon baking powder

Nutella-1/3 cup

Method

Preheat oven to 325 degrees Fahrenheit. Line 12 muffin tins with paper liners. Beat the butter and sugar with an electric beater at high speed until light and creamy. Add in the Eggs one at a time till fully blended. now add vanilla essence. stir in the flour, salt and baking powder and mix until the batter is uniform and no flour (make sure to not over beat the batter) as it will result in the cupcakes being hard and not soft and spongy.

Using an ice cream scoop fill each muffin liner with batter. Top each cake with 1 1/2 tsp nutella. Swirl Nutella into the cupcakes batter with a toothpick making sure it is folded well. Bake for 20 minutes. remove to a wire rack to cool completely

AMAZING VANILLA CUPCAKE RECIPE



[3] VANILLA CUPCAKE Try this vanilla cupcake recipe. these cupcakes are sweet and buttery and very simple to make.

INGREDIENTS

FOR THE VANILLA CUPCAKE

SERVES-2

All purpose flour-1/2 cup

baking powder-1/2 teaspoon

granulated white sugar(sifted)-1/2 cup

1 egg separated

vanilla essence(extract)-1/2 teaspoon

salt a pinch

METHOD

In a bowl sift the all purpose flour, baking powder and salt and mix all three dry ingredients together well.

in another bowl beat egg yolk with a high speed electric beater until fluffy. add sugar gradually while still beating.

now add the vanilla essence and flour mixture all at once.

In another bowl beat the egg white until it stands in moist peaks. then fold into the egg yolk mixture until well blended.

pour the batter into cupcakes pans .

bake in a preheated oven at 350 degrees celcius for about 15 minutes.

once baked remove the cupcakes from oven and cool.

Banana cupcakes

EXOTIC HOME MADE CUPCAKES

Ripe Bananas are used to make these cupcakes.

Ingredients

All purpose flour-1/2 cup

baking powder-1/2 teaspoon

Brown sugar(sifted)-1/2 cup

1 egg separated

vanilla essence(extract)-1/2 teaspoon

salt a pinch

1 ripe banana.

Method

In a bowl sift the all purpose flour, baking powder and salt and mix all three dry ingredients together well.

in another bowl beat egg yolk with a high speed electric beater until light and fluffy. add brown sugar gradually while still beating.

now add the vanilla essence and flour mixture all at once. Mash a ripe banana and mix into this mixture.

In another bowl beat the egg white until it stands in moist peaks. then fold into the egg yolk mixture until well blended.

pour the batter into cupcakes pans .

bake in a preheated oven at 350 degrees celcius for about 15 minutes.
once baked remove the cupcakes from oven and cool

STRAWBERRY CUPCAKES

These cupcakes are a sweet delight served at tea parties.

ingredients

For the cupcakes

1/2 cup unsalted butter (room temperature)

1 cup sugar

2 eggs (large) if using small then 3 eggs

1-1/3 cup all purpose flour

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/8 teaspoon(a pinch)salt

1/2 cup strawberry sauce

1/4 cup milk



[4]

for the strawberry sauce

200 gms (1 cup)strawberries(cut the stems)

1/2 cup sugar

Method for strawberry sauce

cut the strawberries into small pieces

In a pan soak the strawberries with sugar and add about 1- 2 tablespoon of water to it.and boil on medium heat for 10-15 minutes till the strawberries become soft and saucy.in a blender puree until smooth.set aside and let it cool before using in cupcakes recipe

METHOD

FOR THE CUPCAKES

Preheat oven to 350 degrees.line the muffin cups with paper.

in a bowl mix flour,baking powder,baking soda and salt together.(sift these dry ingredients).

now In another bowl Beat butter and sugar together with an electric beater at high speed until light and fluffy.

Add eggs one at a time beating until each is well incorporated.

Now add the flour mixture in 2 batches alternating with the milk i.e flour milk ,flour milk,add the strawberry sauce.beat until well mixed

scoop this batter into cupcake papers about 3/4 full.bake for 20-22 minutes or until a toothpick inserted in the middle comes out clean.

RED VELVET CUPCAKES

These Cupcakes are a perfect treat to be served at christmas/valentine's day celebrations

INGREDIENTS(For the CUPCAKES)

2 CUPS ALL PURPOSE FLOUR(SIFTED)

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