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Handstand Kitchen
Real Food Real Fun

Happy Holidays


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» — GINGERBREAD MAN — «
BAKING SET




RECIPES

BACK



Gingerbread Man Cupcakes



MAKES ABOUT 18 CUPCAKES

INGREDIENTS

2 tablespoons melted unsalted butter, to grease the mold

1 cup granulated sugar

1½ cups all-purpose flour

2 large eggs

1¾ teaspoons baking powder

2 teaspoons vanilla extract

¼ teaspoon salt


½ cup whole milk

½ cup unsalted butter, softened


TOOLS

Measuring cups and spoons, **Gingerbread Man Baking Set**, pastry brush, baking sheet, 1 medium mixing bowl, 1 large mixing bowl, mixing spoon, whisk, spatula, electric stand or hand mixer, cooling rack, and oven mitt

BAKING INSTRUCTIONS



- Preheat oven to 350°F.
- Using pastry brush, thoroughly grease mold with 2 tablespoons of melted butter and place it on a baking sheet; set aside.
- In a medium mixing bowl, whisk together flour, baking powder and salt. Set aside.
- In a large mixing bowl with an electric mixer on medium speed, beat together softened butter and sugar until light and fluffy.
- Beat in the eggs, one at a time, and then add the vanilla extract.
- With mixer on low speed, alternate between adding the dry ingredients and milk.
- Slowly pour batter into cupcake mold, filling each cupcake about two-thirds full.
- Place mold, on baking sheet, into oven. Bake for 20 to 25 minutes, until cupcakes spring back when lightly touched.
- Using an oven mitt, carefully remove from oven and place on cooling rack. Allow to cool to room temperature in the mold before removing.
- Once cooled, gently turn the cupcakes over to remove from mold. Decorate with **Festive Frosting** (see recipe).



Festive Frosting



INGREDIENTS

1 (8 ounce) package cream cheese, softened

2 teaspoons vanilla extract

1/2 cup unsalted butter, softened

Food coloring (optional)

2½ cups confectioners' sugar

TOOLS

Measuring cups and spoons, 1 large mixing bowl, small bowls, mixing spoons, electric stand or hand mixer, spatula, and frosting bags with tips

INSTRUCTIONS

- In a large bowl with an electric mixer on medium speed, combine cream cheese and butter until smooth and creamy, about one minute.
- Add sugar and vanilla extract, mixing for one minute, until fluffy.
- Divide frosting into small bowls, depending on how many colors you want to use. Add one drop of food coloring at a time to each bowl and mix until desired color is achieved.
- Spoon the frosting into the frosting bag to decorate cupcakes or cookies. Enjoy!

