



recipes

Royal Icing

INGREDIENTS:

3 tablespoons meringue powder, 1 lb. box confectioners' sugar,
6 tablespoons water, 1 tablespoon vanilla extract,
and food coloring

TOOLS:

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

INSTRUCTIONS:

1. Beat all ingredients in mixing bowl for 8 to 11 minutes on medium speed until icing is firm.
2. To adjust consistency, add water, ½ teaspoon at a time.
3. Divide icing into small bowls. Add one drop food coloring at a time to each bowl; mix until desired colors are achieved.
4. Decorate cookies with spatula or frosting bag. Allow icing to harden for 24 hours.

Blooming Blueberry Muffins

MAKES 16 MUFFINS

INGREDIENTS:

2 tablespoons melted unsalted butter, 2 ½ cups all-purpose flour, 2 teaspoons baking powder, ½ teaspoon baking soda, ½ teaspoon salt, 1 ½ sticks unsalted butter (room temperature), 1 ½ cups granulated sugar, 3 (extra-large) eggs, room temperature, 1 ½ teaspoons vanilla extract, 8 ounces sour cream, ¼ cup whole milk, and 12 oz. fresh blueberries, washed

TOOLS:

Spring Fling flower baking cups, baking sheet, electric stand or hand mixer, 2 mixing bowls, whisk, spatula, mixing spoon, pastry brush, oven mitt, and cooling rack

INSTRUCTIONS:

1. Preheat oven to 350°F.
2. Grease baking cups with melted butter; place on baking sheet.
3. Whisk flour, baking powder, baking soda and salt in mixing bowl.
4. In separate mixing bowl beat softened butter and sugar until light and fluffy.
5. Add eggs one at a time; add vanilla, sour cream and milk.
6. Mix in flour mixture, beating just until dry ingredients are combined.
7. With spatula, fold in blueberries.
8. Pour into baking cups, filling each almost to top.
9. Bake for 25 to 30 minutes, until muffins are lightly browned, and toothpick comes out clean.
10. Remove from oven to cooling rack; cool to room temperature; turn muffins over to remove from molds.

Spring Fling Sugar Cookies

MAKES 8 DOZEN COOKIES

INGREDIENTS:

1½ cups unsalted softened butter, 2½ cups granulated sugar, 4 large eggs, 2 teaspoons vanilla extract, 5 cups all-purpose flour, 2 teaspoons baking powder, 1 teaspoon salt

TOOLS:

Measuring cups and spoons, baking sheets, parchment paper, 2 mixing bowls, spatula, mixing spoon, whisk, rolling pin, cookie flipper, electric stand or hand mixer, plastic wrap, **Spring Fling** cookie stamps, cooling rack, and oven mitt

INSTRUCTIONS:

1. Preheat oven to 400°F.
2. Mix softened butter and sugar in mixing bowl on medium speed until light and fluffy.
3. Beat in eggs, then add vanilla extract.
4. In separate mixing bowl whisk flour, baking powder and salt.
5. Add dry ingredients to creamed mixture until combined. Cover dough with plastic wrap; refrigerate one hour.
6. Remove half of dough and roll out to ¼ inch thick on lightly floured surface.
7. Use cookie stamps, dipped in flour, to create shapes; place 2 inches apart on baking sheet lined with parchment paper.
8. Bake 6 to 8 minutes, until edges are golden brown.
9. Using oven mitt, transfer baking sheet to cooling rack; cool 15 minutes. With cookie flipper, place each cookie onto cooling rack to cool completely.
10. Repeat steps #6-9 with remaining dough.

Spring Fling Cupcakes

MAKES 18 CUPCAKES

INGREDIENTS:

2 tablespoons unsalted melted butter, 1½ cups all-purpose flour, 1¾ teaspoons baking powder
¼ teaspoon salt, ½ cup unsalted butter, softened, 1 cup granulated sugar,
2 large eggs, 2 teaspoons vanilla extract, ½ cup whole milk

TOOLS:

Measuring cups and spoons, **Spring Fling** flower baking cups, baking sheet, 2 mixing bowls, mixing spoon, whisk, spatula, pastry brush, electric stand or hand mixer, cooling rack, and oven mitt

INSTRUCTIONS:

1. Preheat oven to 350°F.
2. Grease baking cups with melted butter; place on baking sheet.
3. Whisk flour, baking powder and salt in mixing bowl.
4. In separate mixing bowl beat softened butter and sugar until light and fluffy.
5. Beat in eggs; add vanilla extract.
6. On low speed, alternate adding dry ingredients and milk.
7. Pour into baking cups, filling two-thirds full.
8. Bake for 20 to 25 minutes, until cupcakes spring back when lightly touched.
9. Use oven mitt to transfer to cooling rack; cool to room temperature before removing from molds.

Fresh Strawberry Frosting

INGREDIENTS:

1 cup fresh strawberries, stemmed and washed, ½ tablespoon fresh lemon juice, 1 tablespoon honey, 1 cup unsalted butter, softened, 2 ½ cups confectioners' sugar (divided), 1 teaspoon vanilla extract

TOOLS:

Blender, electric stand or hand mixer, 2 medium mixing bowls, spatula, frosting bag

INSTRUCTIONS:

1. Puree strawberries, lemon juice and honey in blender.
2. Mix butter in mixing bowl on medium until creamy; add 1 cup confectioners' sugar.
3. Pour one half of strawberry puree into butter mixture, mixing well. Add 1 ½ cups confectioners' sugar. Pour in remaining strawberry puree, mixing well. (Add more confectioners' sugar if needed for consistency.)
Mix in vanilla extract.
4. Use spatula or frosting bag to frost cupcakes