

Perfect Petal Chocolates

INGREDIENTS

1 pound chocolate (dark, milk or white), melting wafers or bark

TOOLS

Microwave safe bowl
Handstand Kitchen® Spring Fling In Bloom Baking Set
• Mini daisy mold
• Spatula

INSTRUCTIONS

1. Place chocolate in microwave safe bowl. Microwave at 30 second intervals, stirring with spatula after each interval, just until chocolate is melted.
2. Spoon melted chocolate into the mini daisy mold, filling each cavity.
3. Refrigerate until firm.
4. Place mold upside down on flat surface and push out the candies, pressing from the bottom of each cavity to remove.

Peanut Butter Chocolate Blossoms

INGREDIENTS

1 pound chocolate (dark or milk), melting wafers or bark
1 cup peanut butter or nut butter of choice
1/4 cup confectioners' sugar

TOOLS

Microwave safe bowl
Mixing bowl
Measuring cups
Mixing spoons
Handstand Kitchen® Spring Fling In Bloom Baking Set
• Mini daisy mold
• Spatula

INSTRUCTIONS

1. Place chocolate in microwave safe bowl. Microwave at 30 second intervals, stirring with spatula after each interval, just until chocolate is melted.
2. In mixing bowl combine peanut butter (or nut butter) with confectioners' sugar, mixing well.
3. Spoon melted chocolate into mini daisy mold, filling each cavity half full.
4. Place a small spoon full of peanut butter mixture over chocolate, leaving room for additional chocolate.
5. Spoon remaining chocolate over peanut butter filling, filling to the tops of each cavity.
6. Refrigerate until firm.
7. Place mold upside down on flat surface and push out the candies, pressing from the bottom of each cavity to remove.

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Spring Fling In Bloom BAKING SET



RECIPES

Beautiful Butterfly Muffins

Makes approximately 16 muffins

INGREDIENTS

2 tablespoons melted unsalted butter	1 1/2 cups granulated sugar
2 1/2 cups all-purpose flour	3 (extra-large) eggs, room temperature
2 teaspoons baking powder	1 1/2 teaspoons vanilla extract
1/2 teaspoon baking soda	8 ounces sour cream
1/2 teaspoon salt	1/4 cup whole milk
1 1/2 sticks unsalted butter, room temperature	1 1/2 cups fresh blueberries, washed

TOOLS

Measuring cups and spoons	Whisk
Baking sheet	Mixing spoon
Electric stand or hand mixer	Oven mitt
2 mixing bowls	Cooling rack

Handstand Kitchen® Spring Fling In Bloom Baking Set
• Butterfly cupcake mold
• Spatula
• Pastry brush

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Use pastry brush to grease mold with 2 tablespoons melted butter, place on baking sheet.
3. Whisk flour, baking powder, baking soda and salt in mixing bowl.
4. In separate mixing bowl, beat 1 1/2 sticks 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 mold, filling butterfly shapes almost to the 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 mold.

Delightful Daisy Cake

Serves about 8

INGREDIENTS

2 tablespoons melted unsalted butter	1/2 cup unsalted butter, room temperature
1 1/2 cups all-purpose flour	1 cup granulated sugar
1 3/4 teaspoons baking powder	2 large eggs
1/4 teaspoon salt	2 teaspoons vanilla extract
	1/2 cup whole milk

TOOLS

Measuring cups and spoons	Mixing spoon
Whisk	Electric stand or hand mixer
Baking sheet	Cooling rack
Mixing bowls	Oven mitt

Handstand Kitchen® Spring Fling In Bloom Baking Set
• Daisy cake mold
• Spatula
• Pastry brush

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Using pastry brush, thoroughly grease the cake mold with 2 tablespoons of melted butter and place it on a baking sheet; set aside.
3. In a medium mixing bowl, whisk together flour, baking powder and salt. Set aside.
4. In a large mixing bowl with an electric mixer on medium speed, beat together 1/2 cup softened butter and sugar until light and fluffy.
5. Beat in the eggs, one at a time, and then add the vanilla extract.
6. With mixer on low speed, alternate between adding the dry ingredients and milk to the butter mixture, beating after each addition.
7. Pour batter into cake mold, filling about two-thirds full.
8. Place mold, on baking sheet, into oven. Bake for 30 to 40 minutes, until cake springs back when lightly touched.
9. Using oven mitt, carefully remove from oven and place on cooling rack. Allow to cool to room temperature in the mold before removing.
10. Once cooled, gently turn the cake over to remove from mold. Decorate with **Fresh as a Daisy Frosting** (see recipe, included).

Fresh as a Daisy Frosting

INGREDIENTS

1 (8 ounce) package cream cheese, softened
1/2 cup unsalted butter, softened
2 1/2 cups confectioners' sugar
2 teaspoons vanilla extract
Natural food coloring (optional)

TOOLS

Measuring cups and spoons
Mixing bowls
Electric stand or hand mixer
Mixing spoons
Frosting bags with tips

Handstand Kitchen® Spring Fling In Bloom Baking Set
• Spatula

INSTRUCTIONS

1. In a large bowl with an electric mixer on medium speed, combine cream cheese and butter until smooth and creamy, about one minute.
2. Add sugar and vanilla extract, mixing for one minute, until fluffy.
3. 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.
4. Spoon the frosting into the frosting bag to decorate cake. Enjoy!

Decorating Idea: Frost cake with white frosting, as directed. To create a yellow daisy center, follow directions on packaged fondant to color it yellow, then roll out and cut a round yellow circle to fit the daisy center.