

HELLO KITTY® GHOSTLY BUTTERCREAM FROSTING

INGREDIENTS

- 1 cup unsalted butter
- 1 to 3 tbsps whole milk or heavy cream
- 6 to 8 cups confectioners' sugar
- 1 tsp vanilla extract

TOOLS

Mixing bowl, Electric stand or hand mixer, Measuring cups and spoons, Spatula or frosting bag with coupler and tips, for decorating

INSTRUCTIONS

1. In mixing bowl with electric mixer on medium, beat butter until smooth and creamy.
2. With mixer on low slowly add 6 cups of confectioners' sugar; add in milk or cream and vanilla, mixing until light and fluffy.
3. Gradually add remaining 2 cups of sugar, or as much as needed to reach a thicker consistency.
4. Frost each cupcake with a spatula or frosting bag fitted with coupler, ring and tip.

Baker's Note: Visit www.handstandkitchen.com/blogs/all-recipes for creative baking and decorating inspiration from Handstand Kitchen and Hello Kitty!



HELLO KITTY®
by Sanrio®

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Handstand Kitchen®
P.O. Box 8664, Calabasas, CA 91372
MADE IN GUANGDONG, CHINA

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BACK

HELLO KITTY® SPOOKTACULAR S'MORES CUPCAKES

MAKES ABOUT 24 HELLO KITTY® CUPCAKES

INGREDIENTS

- 1 ½ cups graham cracker crumbs
- 2 cups all-purpose flour
- 2 ¼ cups granulated sugar, divided for use
- 1 cup unsweetened cocoa powder
- 4 tbsps butter, melted
- 2 tps baking soda
- 1 cup buttermilk, room temperature
- 1 tsp baking powder
- 1 cup warm water
- 1 tsp salt
- ½ cup vegetable oil
- 2 large eggs
- 1 tsp vanilla extract

TOOLS

Handstand Kitchen® Hello Kitty® Cupcake Party Set (Printed cupcake liners, Structured baking cups, Cupcake toppers), Standard muffin pan, Measuring cups and spoons, Mixing bowl, Mixing spoon, Whisk, Spatula, Cooling rack, Oven mitt

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Place one cupcake liner inside each muffin pan cavity; set aside.
3. Stir together the graham cracker crumbs and ¼ cup sugar. Add in melted butter, stirring until combined.

Instructions continued on next page.

INSTRUCTIONS (continued)

4. Press about 4 teaspoons graham cracker mixture into bottom of each cupcake liner. Bake for approximately 4-6 minutes until golden brown and set. Using oven mitt, remove from oven and place on cooling rack (leave oven on).
5. In small mixing bowl, whisk together buttermilk, water, and vegetable oil.
6. In large mixing bowl, whisk together flour, 2 cups sugar, cocoa powder, baking soda, baking powder and salt.
7. Stir buttermilk mixture into flour mixture to combine. Whisk in eggs, one at a time. Stir in vanilla extract.
8. Spoon chocolate mixture over baked crust mixture, filling each cupcake liner 2/3 full.
9. Bake for about 18 to 20 minutes, until toothpick inserted in centers comes out clean.
10. Using oven mitt, carefully remove from oven and place on cooling rack to cool.
11. Once cooled, remove cupcakes from baking pan and decorate with Hello Kitty® Chocomallow Frosting, (see recipe, included).

Baker's Note: Turn cupcakes into festive Halloween treats! Place frosted cupcakes into printed structured baking cups and top each cupcake with Hello Kitty cupcake toppers, included.

HAPPY HALLOWEEN



HELLO KITTY® CHOCOMALLOW FROSTING

INGREDIENTS

- ½ cup unsweetened cocoa powder
- 1/3 cup plus 1 tbsp whole milk
- 2 cups sifted confectioners' sugar
- 1 tsp vanilla extract
- 6 large marshmallows
- Topping (graham cracker crumbs, full size milk chocolate candy bars)
- 4 tbsps unsalted butter

TOOLS

Measuring cups and spoons, Mixing bowls, Whisk, Spatula, Medium saucepan

INSTRUCTIONS

1. In large mixing bowl, whisk together cocoa powder and confectioner's sugar.
2. In medium saucepan over low heat, combine marshmallows, butter, and milk.
3. Stir constantly until marshmallows are melted, about 3 to 4 minutes. Remove from heat.
4. Pour cocoa mixture over marshmallow mixture.
5. Stir in vanilla extract, mixing until frosting is smooth and shiny.
6. Use immediately to frost Hello Kitty® Spooktacular S'mores Cupcakes (see recipe, included).

To Frost: Remove cooled cupcakes from baking pan; turn each cupcake upside down and twirl top of cupcake in frosting, turning until top is completely coated. Place frosted cupcakes on platter, not touching, and allow frosting to set.

Baker's Note: Place cupcakes in printed structured baking cups and add the Hello Kitty Halloween cupcake toppers, included.