

**HOLSTEIN**<sup>®</sup>  
HOUSEWARES



**COOKBOOK**  
**CUPCAKE MAKER**



The best **MEMORIES** start in the **KITCHEN!**  
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# MENU

1. Vanilla **Cupcakes**
2. Raspberry Lemon **Cupcakes**
3. Chocolate **Cupcakes**
4. Red Velvet **Cupcakes**
5. Peaches and Cream **Cupcakes**
6. Blueberry **Cupcakes**
7. Caramel **Cupcakes**
8. Strawberry Shortcake **Cupcakes**
9. Lemon **Cupcakes**
10. Pizza **Cupcakes**
11. Corn Dog **Cupcakes**
12. Banana Crumb **Muffins**

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# VANILLA CUPCAKES

## INGREDIENTS

- 3/4 cup of sugar
- 1 1/2 cups of flour
- Pinch of salt
- 1/2 tablespoon of baking powder
- 1/2 cup of melted butter
- 1/2 cup of milk
- 1 egg
- 2 teaspoon of vanilla extract

## PREPARATION



7 - 10 Minutes

1. Stir together dry ingredients, add in butter, milk, egg, and vanilla.
2. Mix well together.
3. Pour into your maker.
4. Bake for 7-10 minutes or until fully cooked.
5. Serve with butter cream frosting



## RASPBERRY LEMON CUPCAKES

## INGREDIENTS

- 1/2 cup of butter
- 1 cup of brown sugar
- 1 tablespoon of lemon zest
- 1 tablespoon of vanilla extract
- 1 large egg
- 2 1/4 cups of wheat flour
- 3/4 tablespoon of baking powder
- 1/4 tablespoon of baking soda
- 1 tablespoon of salt
- 1 cup of milk
- 3/4 cup of heavy cream
- 1 cup of mashed raspberries

## PREPARATION



7 - 10 Minutes

1. In a medium bowl, beat your butter, 1 cup brown sugar, and lemon zest together. Then add the vanilla and egg.
2. Slowly, add in the flour, baking soda, baking powder, salt, and milk. Mix until smooth. Fold in the raspberries.
3. Bake for 7-10 minutes or until fully cooked.
4. Prepare the frosting by whipping the heavy cream, and 3 tbsp brown sugar in a small bowl.
5. Then, serve with fresh raspberries.



# CHOCOLATE CUPCAKES

## INGREDIENTS

- 1 cup of flour
- 1 1/2 cups of sugar
- 1/3 cup of cocoa
- 3/4 cup of milk
- 1/3 cup of melted butter
- 1 egg
- 1 egg yolk
- 1/2 teaspoon of salt
- 1/2 teaspoon of vanilla
- 1/4 teaspoon of baking powder
- 1/4 cup of vegetable oil

## PREPARATION



7 - 10 Minutes

1. Mix together your dry ingredients.
2. Then slowly add in your liquids and stir well together.
3. Pour into your maker.
4. Bake for 7-10 minutes or until fully cooked.
5. Serve with whipped cream and warm chocolate syrup.

# RED VELVET CUPCAKES



## INGREDIENTS

- 1/2 teaspoon of vinegar
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of baking powder
- 3/4 cup of sugar
- 1 egg
- 1/2 cup of vegetable oil
- 1/2 cup of buttermilk
- 1 1/2 cups of flour
- 1 teaspoon of red food coloring
- 1/2 cup of coffee
- 2 teaspoon of cocoa
- 1/2 teaspoon of salt
- 1 tsp of vanilla extract

## PREPARATION



7 - 10 Minutes

1. Whisk together flour, baking soda, baking powder, cocoa powder, and salt.
2. Combine the sugar and vegetable oil, then mix in the eggs, buttermilk, vanilla, and red food coloring.
3. Stir in the coffee and vinegar.
4. Pour into your maker.
5. Bake for 7-10 minutes or until fully cooked.
6. Serve with chocolate frosting.



## PEACHES AND CREAM CUPCAKES

## INGREDIENTS

- 1 peach, peeled and sliced
- 2 teaspoon of lemon juice
- 1/2 cup of butter
- 3/4 cup of sugar
- 2 eggs
- 1 1/3 teaspoon of vanilla extract
- 1 1/2 cups of flour
- 1/2 teaspoon of cinnamon
- 1 teaspoon of baking powder
- 2 teaspoon of cream

## PREPARATION



7 - 10 Minutes

1. In a large bowl, blend the lemon juice and peach together until pureed.
2. Beat in the butter and sugar.
3. Add your eggs and vanilla.
4. Slowly, add your dry ingredients and blend until smooth.
5. Bake for 7-10 minutes or until fully cooked.
6. Serve with your favorite frosting.



## BLUEBERRY CUPCAKES

## INGREDIENTS

- 1 1/2 cups of flour
- 1/2 teaspoon of baking powder
- 1/2 teaspoon of salt
- 1/4 teaspoon of baking soda
- 5 teaspoon of butter
- 2/3 of sugar
- 1 teaspoon of vanilla extract
- 1 egg
- 1/3 cup of buttermilk
- 3/4 cup of blueberries

## PREPARATION



7 - 10 Minutes

1. Mix your dry ingredients together in a large bowl.
2. Then pour the remainder excluding the blueberries.
3. Mix until smooth.
4. Then, fold in your blueberries.
5. Bake for 7-10 minutes or until fully cooked.
6. Top with cream and fresh blueberries.



## CARAMEL CUPCAKES

## INGREDIENTS

- 2 cups of caramel syrup
- 8 teaspoon of butter
- 1 cup of sugar
- 2 eggs
- 2 cups of flour
- 3 teaspoon of baking powder
- 1/2 teaspoon of salt
- 3/4 cup of milk
- 1 teaspoon of vanilla extract

## PREPARATION



7 - 10 Minutes

1. Beat the butter and sugar together. Add in the eggs and caramel syrup.
2. Mix together the dry ingredients and add into your egg mixture.
3. Pour into your maker.
4. Bake for 7-10 minutes or until fully cooked.
5. Serve with butter cream frosting and caramel syrup.



# STRAWBERRY SHORTCAKE CUPCAKES

## INGREDIENTS

- 4 teaspoon of butter (softened)
- 1 1/2 cups of flour
- 1 teaspoon of vanilla extract
- 1 egg
- 1/2 cup of sugar
- 1/2 cup of milk
- Fresh strawberries
- 1/4 cup strawberry syrup

## PREPARATION



7 - 10 Minutes

1. Mix all your we ingredients in a large bowl together.
2. Add your dry ingredients and fold in the strawberries.
3. Pout into your maker.
4. Bake for 7-10 minutes or until fully cooked.
5. Serve with whipped cream and strawberries.



# LEMON CUPCAKES

## INGREDIENTS

- 8 teaspoon of butter (softened)
- 2 cups of sugar
- 3 eggs
- 2 cups of flour
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1 cup of buttermilk
- 2 teaspoon of lemon zest
- 2 teaspoon of lemon juice

## PREPARATION



7 - 10 Minutes

1. Beat the butter and sugar together until fluffy. And in eggs.
2. Mix together the flour, baking soda, and salt. Stir into egg mixture and add the butter milk.
3. Add the lemon juice and zest.
4. Pour into your maker.
5. Bake for 7-10 minutes or until fully cooked.
6. Serve with lemon frosting.



# PIZZA CUPCAKES

## INGREDIENTS

- Pre-made pizza dough
- 1 cup of shredded mozzarella cheese
- 1/2 cup of pizza sauce
- Pepperoni (or topping of your choice)

## PREPARATION



7 - 10 Minutes

1. Cut your dough into 6 inches circles.
2. With you cupcake maker off and cold, place the dough in the cupcake cavity.
3. Pour a tablespoon of pizza sauce into the dough.
4. Top cheese and pepperoni.
5. Bake for 7-10 minutes or until fully cooked.
6. Allow to cool down for 3 minutes before removing from maker.



# CORN DOG CUPCAKES

## INGREDIENTS

- Boxed corn bread mix
- 2 eggs
- 1/4 cup of milk
- 3 pre-cooked hot dogs

## PREPARATION



7 - 10 Minutes

1. Follow the directions for preparing your corn bread recipe.
2. Cut your hot dogs into thirds.
3. With your maker off and cold, place the hot dogs in the center of the cupcake cavities.
4. Pour the corn bread batter around each hot dog, keeping the dog upright and centered.
5. Bake for 7-10 minutes or until fully cooked.



# BANANA CRUMB MUFFINS

## INGREDIENTS

- 1 cup of flour
- 2 mashed bananas
- 2 teaspoon of baking soda
- 1 teaspoon of baking powder
- 1/2 teaspoon of salt
- 1 egg
- 1/4 cup of oil
- 3/4 cup of sugar
- 1/3 of butter

## PREPARATION



7 - 10 Minutes

1. In a small bowl, mash your banana.
2. In a medium bowl, mix together all your ingredients and add in your banana.
3. Follow the steps to making cupcakes.
4. Bake for 7-10 minutes or until fully cooked.
5. Top with powdered sugar.



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