

2008 Food Service Personnel Cupcake Bake-Off Winning Recipes



First Place Cupcakes

Carrot Cupcakes with Coconut Cream Cheese Frosting

By: Linda Vinciguerra Rush- Henrietta

4 eggs	2 tsp baking soda	1 cup raisins
1 cup canola oil	1 tsp salt	1 cup walnuts
2 cups sugar	1 Tbsp pumpkin pie spice blend	
2 cups flour	4 cups shredded carrots	

Preheat oven to 350 degrees. Mix eggs and oil. Sift dry ingredients and mix all together. Stir in carrots, raisins, and nuts. Fill 24 paper lined cupcake tins 2/3 full. Bake for 15 minutes or until toothpick comes out clean. Cool for 10 minutes and then take out of tins to cool completely.

Frosting:

4 oz. cream cheese	1 tsp vanilla or coconut flavoring
1 stick butter	2 or more tbsp of whole milk
2 lbs. confectionary sugar	1 ½ cups shredded and sweetened coconut

Mix all ingredients and beat thoroughly until fluffy. Frost and sprinkle with shredded & sweetened coconut.



Second Place Cupcakes

Black Forest Cake Cupcakes

By: Lisa Shellman Honeoye Falls – Lima

½ cup plus 2 tbsp butter	½ tsp baking soda	½ cup sour cream
1 ¾ cup sugar divided	3 cups flour	Cherry pie filling
¾ cup cocoa powder	3 eggs	Your favorite chocolate frosting
4 tsp baking powder	2 tsp vanilla	White chocolate shavings
½ tsp salt	½ cup milk	

Melt 2 tbsp butter, add ¼ cup sugar & cocoa powder. Mix until smooth. Cream rest of butter & sugar. Add eggs 1 at a time, mix well after each addition. Add baking powder, salt, soda & vanilla. Add cocoa mixture. Add flour alternately with milk and sour cream. Spoon mixture into baking pan lined with baking paper cups. Add 1 tsp of cherry pie filling into each. Bake at 350 degrees for 26 to 28 minutes. When cool, frost with chocolate frosting. Place one cherry on top and sprinkle with white chocolate shavings.



Third Place Cupcakes Apple Cupcakes By: Joan Blakeley Marcus Whitman

1 ¼ cup oil
2 eggs
2 tsp vanilla
3 cups flour
1 tsp salt

Walnuts & raisins if desired

1 cup brown sugar
1 cup white sugar
1 tsp soda
3 cups diced apples skins on
Cinnamon to taste

Preheat oven to 350 degrees. In a large bowl, beat eggs until fluffy. Gradually, add oil, sugars, and vanilla to eggs. Stir together flour, salt, & soda. Add to egg mixture. Fold in apples. Add cinnamon to taste. Add walnuts & raisins if desired. Let batter stand 20 – 30 minutes. Fill cupcake tins 2/3 full or pour all batter into a 9x13 pan. Bake until toothpick comes out clean – about 20 minutes for cupcakes or 45 minutes for 9x13 pan.

Frosting:

1 3oz package cream cheese – room temperature
3 tbsp butter or margarine softened
1 ½ cups confectioners sugar

Pinet of salt
½ tsp vanilla

Mix all ingredients together until smooth.