

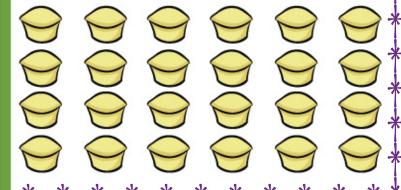
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#### THE ICING ON THE CUPCAKE

Making colorful cupcakes means being part baker and part painter. Channel your inner artist to mix up colors using this sweet medium.

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# **STEP ONE**Make or purchase 24 cupcakes



## **STEP TWO**Make frosting

🗘 1 cup (240 g) butter or margarine, left out overnight

 $\bigcirc$  2 tsp vanilla or an extract like lemon, peppermint, or almond

\$\iiint 1/4 - 1/2 cup (60 - 120 ml) milk (not cold)

Pinch salt

2 pounds (one large package or 7-1/2 cups) (900 g) powdered sugar

Blend butter, vanilla, milk, and salt in a large mixing bowl.

Use 1/4 cup (60 ml) of milk to start.

Add powdered sugar little by little.

Seat on low speed until smooth. (Make sure you don't turn it up too high, or you'll be wearing powdered sugar!)

When it's smooth and the lumps are gone, the frosting is ready to use or to color with food coloring.

Add more milk if frosting is too dry.

Makes six cups.

That's enough to frost two dozen cupcakes.

## **STEP THREE**Color mixing

Food coloring usually comes as liquid in easy squeeze bottles, or as paste.

When you add coloring to frosting, make sure to add just a few drops at a time.

Blend it really well, then see if you need more color.

Keep in mind, the color tends to darken as it sits. If you've added too much coloring, add in more white frosting. This will lighten it again.

#### **COLOR CHART**







For lighter purple, start off with one drop of blue.



Or add melted unsweetened chocolate or cocoa powder to your frosting.

#### BAKER'S TIP!

If you want pure
white frosting, use
shortening instead of
butter or margarine
and don't use
vanilla.





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