



"A cake to be baked in small cups".
Cupcakes began to be popular after WWII when North American housewives prepared this cheap dessert for their childrens.
It has its own day, December 15th. Advantages: they are portable, easy to make in batches, show different decorating strategies and can be inexpensive to make. They need less time to be baked than a big pie.

COOKIE MONSTER CUPCAKES

= SERVES 12 =



KITCHENWARE

Mixer
Spoons
Cupcake liners.
Cooking spatula
1 big bowl.
Piping bags.
Piping tip #233 Wilton.
1 big strainer.
1 cooling rack
Toothpicks.
1 Knife.

1. Preheat oven to 200°.
2. In a bowl combine butter and sugar until light and fluffy (it's easier with a mixer).
3. Add eggs, one at a time, mixing until mostly combined. Scrape the sides of the bowl as needed.
4. Sieve the dry ingredients: flour, baking powder and cornstarch.
5. Mix the dry ingredients with the dough.
6. Fill the cupcake liners (no need to butter them) $\frac{3}{4}$ full and bake in the middle of the oven for 18 minutes or until cooked.

FOR THE CUPCAKE

125g butter at room temperature.

125g sugar.

90g all purpose flour.

40g cornstarch (Maizena).

2 large eggs.

½ packet of baking powder (1 teaspoon).

FOR THE FROSTING

Blue food colouring.

270g icing sugar.

45g butter at room temperature.

120g cream cheese at room temperature (Philadelphia).

FOR THE ASSEMBLY

Candy eyeballs.

Mini Chips Ahoy cookies.

7. Let the cupcakes cool on a cooling rack out of the oven.
8. Prepare the frosting by creaming the butter with the icing sugar. Add the cream cheese until well combined. Finally add the food colouring with a toothpick.
9. Pipe the frosting onto your cupcakes and decorate them with the candy eyeballs.
10. Make a slot with a knife and insert a cookie.

enjoy!