

52 Cupcakes

one cupcake at a time



www.52cupcakes.blogspot.com

Week 27: Halloween Cupcakes

Jelly Doughnut Cupcakes
from "Cupcakes! from the Cake Mix Doctor"

Makes 22-24 cupcakes.

Prep time: 15 minutes

Baking time: 15 to 20 minutes

Assembly time: 20 minutes

24 paper liners for cupcake pans (2 1/2-inch size)
1 pkg (18.25 oz) plain yellow cake mix
1 pkg (3.4 oz) vanilla instant pudding mix
1 cup whole milk
1 cup vegetable oil
4 large eggs
1 jar (12 oz) blueberry or strawberry preserves, or your favorite jelly
1/2 cup confectioner's sugar
24 whole blueberries or 12 strawberries cut in half lengthwise, for garnish

1. Place a rack in the center of the oven and pre-heat to 350F. Line 24 cupcake cups with the paper liners. Set the pans aside.
2. Place the cake mix, pudding mix, milk, oil, and eggs in a large mixing bowl. Blend with an electric mixer on low speed for 30 seconds. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat 1 1/2 to 2 minutes more, scraping down the sides again if needed. Spoon or scrape a heaping 1/4 cup batter into each lined cupcake cup, filling it two thirds of the way full. (You will get between 22 and 24 cupcakes; remove the empty liners, if any.) Place the pans side by side in the oven.
3. Bake the cupcakes until they are golden and spring back when lightly pressed with your finger, 18 to 20 minutes. Remove the pans from the oven and place them on wire racks to cool for 5 minutes. Run a dinner knife around the edges of the cupcake

liners, lift the cupcakes up from the bottoms of the cups using the end of the knife, and pick them out of the cups carefully with your fingertips. Place them on a wire rack to cool for 15 minutes before filling.

4. Fit a pastry bag with a metal tip that has a large round hole and spoon about 1/2 cup preserves into the bag. Insert the whole tip into the top center of the cupcake. Generously squirt 2 teaspoons to 1 tablespoon preserves into each cupcake (you may need to wipe the tip clean as you go). Continue filling the cupcakes, refilling the pastry bag as needed. When done, sift the cupcake tops with confectioner's sugar. Garnish each cupcake with a whole blueberry or strawberry half to cover the pastry tip hole. The cupcakes are ready to serve.

[i]*Store these cupcakes, in a cake saver or under a glass dome, at room temperature for up to 3 days or in the refrigerator for up to 1 week. Or freeze them, wrapped in aluminum foil or in a cake saver, for up to 6 months. Thaw the cupcakes overnight in the refrigerator before serving.

Frosting

SIMPLE BUTTERCREAM FOR CUPCAKES (from Martha Stewart)

Makes 2 3/4 Cups

2 cups (4 sticks) unsalted butter, room temperature

1 pound confectioners sugar, sifted

1 teaspoon vanilla extract

1/8 teaspoon salt

1. In a mixer bowl fitted with a paddle attachment, combine butter, sugar, vanilla and salt. Beat on high speed 2 to 3 minutes, scraping down the sides of the bowl occasionally.