

# The Joy of Christmas Through Cupcakes: Cake and Cupcake Recipes for the Season

Christmas is a time for joy, celebration, and indulgence. And what better way to indulge than with a delicious cupcake? In this book, you'll find a collection of our favorite Christmas cupcake recipes, from classic gingerbread to festive peppermint. With step-by-step instructions, beautiful photos, and a sprinkling of Christmas cheer, this book is the perfect way to spread joy through sweet treats.



## Christmas Cupcake Cookbook : The Joy of Christmas through Cupcakes Cake and Cupcake Recipes for 4

**Seasons** by Keith Goodman

★★★★★ 5 out of 5

Language : English

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## Gingerbread Cupcakes



These gingerbread cupcakes are a classic Christmas treat. They're moist and flavorful, with a hint of spice, and the cream cheese frosting is the perfect finishing touch. They are soft and fluffy which makes them perfect for your kids' dessert.

**Ingredients:**

- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened
- 1 large egg
- 1/2 cup buttermilk

### **Instructions:**

1. Preheat oven to 350 degrees F (175 degrees C).
2. Line a muffin tin with paper liners.
3. In a medium bowl, whisk together the flour, granulated sugar, brown sugar, ginger, cinnamon, cloves, baking soda, and salt.
4. In a large bowl, cream together the butter and egg until light and fluffy.
5. Add the dry ingredients to the wet ingredients alternately with the buttermilk, beginning and ending with the dry ingredients.
6. Fill the prepared muffin tins 2/3 full.

7. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean.
8. Let cool in the pan for 5 minutes before transferring to a wire rack to cool completely.
9. Frost with your favorite frosting, such as cream cheese frosting, buttercream, or ganache.

## **Peppermint Cupcakes**



These peppermint cupcakes are a festive and delicious treat that are studded with bits of peppermint and topped with cream cheese buttercream and crushed peppermint candy. They are a real crowd-pleaser! These cupcakes are also great for parties.

**Ingredients:**

- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened
- 1 large egg
- 1/2 cup buttermilk
- 1 teaspoon peppermint extract
- 1/4 cup crushed peppermint candy

### **Instructions:**

1. Preheat oven to 350 degrees F (175 degrees C).
2. Line a muffin tin with paper liners.
3. In a medium bowl, whisk together the flour, granulated sugar, brown sugar, baking powder, baking soda, and salt.
4. In a large bowl, cream together the butter and egg until light and fluffy.
5. Add the dry ingredients to the wet ingredients alternately with the buttermilk, beginning and ending with the dry ingredients.
6. Stir in the peppermint extract and crushed peppermint candy.
7. Fill the prepared muffin tins 2/3 full.

8. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean.
9. Let cool in the pan for 5 minutes before transferring to a wire rack to cool completely.
10. Frost with your favorite frosting, such as cream cheese frosting, buttercream, or ganache.

## **Chocolate Peppermint Cupcakes**



These chocolate peppermint cupcakes are a decadent treat that combines the flavors of chocolate and peppermint. They are made with a moist chocolate cake and are topped with a creamy peppermint ganache. They are perfect for a Christmas party or any other festive occasion.

**Ingredients:**



- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened
- 1 large egg
- 1/2 cup buttermilk
- 1 teaspoon peppermint extract
- 1/4 cup crushed peppermint candy

### **Instructions:**

1. Preheat oven to 350 degrees F (175 degrees C).
2. Line a muffin tin with paper liners.
3. In a medium bowl, whisk together the flour, cocoa powder, granulated sugar, brown sugar, baking powder, baking soda, and salt.
4. In a large bowl, cream together the butter and egg until light and fluffy.
5. Add the dry ingredients to the wet ingredients alternately with the buttermilk, beginning and ending with the dry ingredients.
6. Stir in the peppermint extract and crushed peppermint candy.

7. Fill the prepared muffin tins 2/3 full.
8. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean.
9. Let cool in the pan for 5 minutes before transferring to a wire rack to cool completely.
10. Frost with your favorite frosting, such as cream cheese frosting, buttercream, or ganache.

## **Eggnog Cupcakes**



These eggnog cupcakes are a festive and delicious treat that are perfect for the holiday season. They are made with a moist eggnog cake and are topped with a creamy eggnog frosting. They are sure to be a hit at any

Christmas party! This is a bit boozy but you can replace eggnog with milk and adjust sugar to your liking.

### Ingredients:

- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened
- 1 large egg
- 1/2 cup eggnog
- 1/4 cup rum (optional)
- 1/4 cup chopped nuts (optional)



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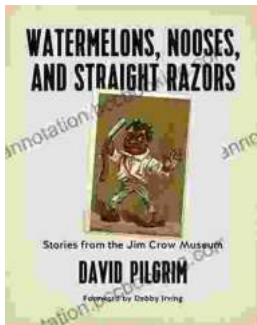
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