

Way cool



I know there's a billion cute cupcake ideas, and I simply don't have time to try all of them. Sadly. But I saw these Snow Cone Cupcakes on Pinterest a couple weeks ago, and I just couldn't resist. It just seemed like the right thing to do.

I was only in 4-H for a few years ... back in the day ... but I remember working in the snow cone booth at the Phillips County Fair with my Better Beef Makers 4-H Club. So snow cones always remind me of Fair.

Rainbow snow cones are so far ahead of the competition when it comes to snow cone flavors. Undeniably beautiful and delicious. And I'm pretty sure you get extra flavor syrup that way. (It's OK if you put down your paper and run over to the fairgrounds right now and get one!)

I'm not sure if Bakerella can do anything wrong, but she certainly got these Snow Cone Cupcakes right! The rainbow-y goodness can be found at bakerella.com/snow-cones/.



I'm Just Cookin'

Written by Darci Tomky

I tried her red, white and blue combo as well as a neon pink, green and orange batch. The patriotic cupcakes worked a lot better for me, probably because I did them second and knew what I was doing by that point!

Once you mix up the cake batter and divide it into three colors, spoon it into decorating bags. (I just used sealable sandwich bags.) Here's where the tricky part comes in. Instead of taping the bags together and squeezing all three colors into the cupcake cups at the same time, I found a much easier method. Cut the corner of the bag so you have a very small hole. Squeeze in one color at a time, using a back and forth motion, but don't fill up the whole cup.

Do a little red, a little white and a little blue, and then repeat the layers until you've filled the cup a little more than halfway. Make sure they each have enough batter so it puffs up into a dome shape. That's what will give it the snow cone shape!



Bakerella also used three colors of sugar on top for the icy look, but I only used the white sprinkles over bright red and blue frosting, and that seemed to work just fine.

I know this recipe looks long and confusing, and you could probably use a boxed cake mix and a tub of frosting, but these not only look good, but they taste really, really good, too! It's worth the little bit of extra effort. Stick in a little spoon (or cut a straw into thirds) to finish off the snow cone look and see how many people you can fool!

Snow Cone Cupcakes

Cupcakes:

2 2/3 cup all purpose flour

1 1/2 cups sugar

1 tablespoon baking powder

4 egg whites

1 cup whole milk

1 tablespoon vanilla

2/3 cup salted butter, softened

Red and blue liquid food coloring

Three piping bags

Twist ties

Candy cup baking papers (see note below)

Preheat oven to 350 degrees. Sift flour, sugar and baking powder into a large mixing bowl and then mix together on low. In another bowl, stir egg whites, milk and vanilla together. Add butter to the flour mixture and mix together. As it starts to combine, slowly pour the milk mixture in and mix until completely combined.

Divide batter evenly into three bowls. Add about 40 drops of red food color to one bowl and stir together until completely blended. Repeat with the blue food color and a second bowl, leaving the last bowl white. Stand decorator bags in tall glasses for support and spoon batter into bags. Tie off the ends of the bags with twist ties. (Note: Three bags will hold about half of the batter, so you'll need to repeat for the full amount.)

Lay the bags side by side and tape around the bottoms of the three bags to make it easier to hold them together in a row. Cut the end of the bags off and slowly pipe batter into paper candy cups using a back and forth motion. Use your fingers to apply more pressure to the center bag if necessary. Fill cups a little more than halfway. Bake for about 16 minutes or until done. Remove and cool. Makes about 16 cupcakes.

Note: You can bake these in candy cups or regular baking cups. If you use candy cups, make sure you find the ones that aren't wax coated on the inside.

Frosting:

1 cup butter, softened

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1 teaspoon vanilla

4 cups confectioner's sugar

4 teaspoons milk

Food coloring

Red, white and blue sugar crystals

Small plastic spoons

Beat butter and vanilla together. Add sugar slowly and beat until combined. Scrape down the sides and add milk. Mix until smooth and creamy. You can also add a couple of drops cherry oil for extra snow cone flavor. Divide the frosting into three bowls and tint two of the bowls with a few drops of red and blue food color so when you cover in sugar crystals, there isn't any white frosting showing through. Makes enough to frost about 8 cupcakes with high domes of frosting. Double for this cupcake recipe unless you don't plan on frosting your cupcakes this high.

To decorate, pipe white frosting down the center of the cupcake, lining up somewhat with the white cake section. Then use a knife to pull the frosting down toward the edge of the cup. Make sure to leave the white rim of the cupcake paper showing completely. You can wipe off excess frosting if necessary. Sprinkle white sugar crystals on the frosting, letting the excess fall into a bowl underneath. You can then gently press the cupcake down into the fallen crystals to fill any uncoated areas.

For the red side, just use a knife to apply the frosting. Pull downward with the edge of the knife so the frosting meets at the base of the cup. Again, make sure to keep the rim of the cup free of frosting. Sprinkle with red sugar crystals over a separate bowl and press red section into the bowl of crystals to fill any gaps. Repeat with the blue frosting and blue sugar crystals. When the

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cupcakes are coated with sprinkles you can easily reshape the dome if necessary by gently pressing down any areas that look uneven. Finally, sprinkle more white sugar crystals over the entire cupcake to give it an even icier look and insert a small spoon right in the top.



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