

Nifty Know-How's

Whisking

Whisk, whisk, whisk everything! A whisk is meant to blend your batter while adding a bit of air to make it nice and smooth. With these cupcakes, we started by whisking the dry ingredients, then the wet ingredients, and then everything together.



Separating Eggs

When separating the egg yolk from the egg white, use an empty water bottle to suck up the egg yolk after you've cracked the egg. It's super easy and mess-free.

Piping Frosting

Using a large jar or tall glass, place your piping bag inside and cuff the excess bag sticking out around the cup. Scoop your frosting into the bag, be careful not to overfill! Then you can pick up your bag and twist the top to make sure that frosting can't overflow at the top. Cut the tip and pipe away!



IN ORDER TO FULLY ENJOY YOUR BAKETIVITY EXPERIENCE, PLEASE READ THE FOLLOWING.

A NOTE FROM THE BAKETIVITY FOUNDERS

The box arrives to your door, and the fun begins.

We want to thank you for joining the Baketivity family. We know you're going to love our baking boxes because they're filled with easy baking, fun activities, and great educational lessons. We crafted each part with you in mind.

Our goal is to make baking fun and easy for children, without creating extra mess for the adults involved. We design our kits so little hands can handle the baking and clean up mostly on their own.

Baketivity leaves you and your child feeling accomplished, basking in a glow of family togetherness.

Baketivity kits are packed by hands (and hearts), resulting in a unique, lovely kit. However, error is inevitable. Please make sure to check the contents of your box to assure nothing is missing. If you do see a mistake has occurred, reach out to us as soon as possible.



ELI & MIRIAM
Cofounders

THE KIT

There is more to a Baketivity kit than sugar and flour. The Baketivity box is an easy and memorable way to bond through baking, learning and fun. Seize the moment, for nothing can replace family togetherness amongst heavenly aromas out of the oven.



IT'S GOOD TO SHARE!

Especially when Baketivity is involved. Tag us #baketivity or email us.

@baketivity
help@baketivity.com

HAPPY :) BAKING



WWW.BAKETIVITY.COM
845-867-BAKE



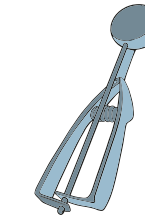
RED VELVET CUPCAKES

Steps 12 Time 35 min Yields 12



Pastry perks

Cupcake Clues:

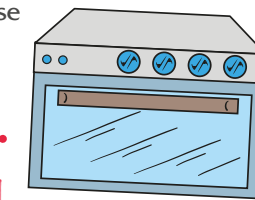


Bake 'em equal!

How can you get equal amounts of batter into the pan? By using a handy-dandy scooper to fill your cupcake holders.

No more dirty ovens!

When you fill your cupcake holders, be sure to fill it till it's $\frac{3}{4}$ full, so it doesn't overflow. (Yes, those innocent cupcakes can cause lotsa trouble.)



Store them properly!

If they're not frosted yet, they can be left at room temperature for a few days, covered tightly. Once they're frosted, the most you'll want to keep them out for is a day or 2. After that, into the fridge they go!

Cool cupcakes are cool!

When decorating cupcakes, you'll want to make sure the cupcakes aren't warm anymore. Otherwise, your frosting might melt. A good tip for that is to let them cool for 10 minutes on a cooling rack, and then you can stick them into the freezer for 20 minutes.

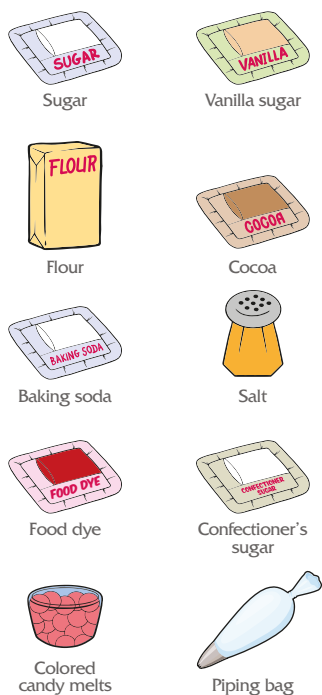


RECIPE

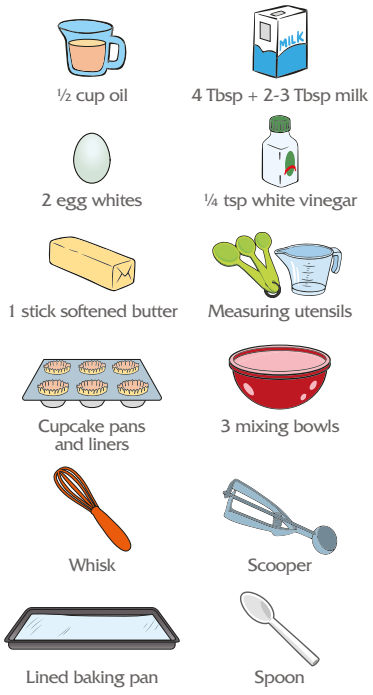
Cupcake:
 3/4 tsp vanilla sugar
 1/2 cup oil
 1/2 cup sugar
 4 Tbsp milk
 2 egg whites
 1/2 tsp food dye

Buttercream:
 1/4 tsp white vinegar
 2 1/2 - 3 cups confectioner's sugar
 2-3 Tbsp milk
 1 cup candy melts

IN THE BOX



WHAT YOU NEED



Please check the contents of the box to ensure there are no missing items. If something is missing please email us at info@baketivity.com or call at: 845-867-BAKE

WARNING: Ingredients in this kit were produced in a facility that processes nuts, sesame seeds, soy and gluten.

STEP BY STEP INSTRUCTIONS

STEP: 1
Wash your hands and preheat oven to 350° F.

STEP: 2
Line your cupcake pans with cupcake liners.

STEP: 3
In a medium mixing bowl, whisk the **flour, cocoa, baking soda** and salt together. Set aside.

STEP: 4
In a separate bowl, whisk together 1/2 cup oil, **sugar**, and **vanilla sugar**.

STEP: 5
Add 4 Tbsp milk, 2 egg whites, **food dye***, and 1/4 tsp white vinegar to your bowl. Whisk to combine.
*Food dye may cause permanent stains. Use with caution.

STEP: 6
Slowly add the dry ingredients to the wet ingredient bowl. Whisk it together slowly, until everything is fully incorporated*.
*see baking tip

STEP: 7
Scoop the batter into your lined cupcake pan 3/4 of the way full.

STEP: 8
Bake for 18-22 minutes*. **Let cool completely.**
*see baking tip

STEP: 9
In a mixing bowl, whisk 1 stick softened butter until it is light and creamy.

STEP: 10
Slowly add in the **confectioner's sugar**. To soften the buttercream, add the milk, 1 Tbsp at a time (up to 3 Tbsp), until it becomes a nice, smooth consistency.

STEP: 11
Option A: Use the piping bag to pipe the frosting on top of your cupcake.
Option B: Use a butter knife to spread the smooth and yummy goodness.

STEP: 12
Time to make your **candy melt** heart shaped toppers! Use the step-by-step card as a guide, or watch the video for a full tutorial.

Match the color to the ingredients:

Make sure to ask an adult for help when you see this symbol

VARIATIONS

Want to make this dairy free?

Substitute the milk with almond milk, oat milk, or your preferred non-dairy milk.



Want to make this egg-white free?

Substitute the egg-whites with a banana. Another option is to add an additional 2 Tbsp of milk and 1 tsp of vinegar.

BAKING TIPS

We all want that perfect light and fluffy cupcake! The key lies in how much you mix your batter. Too little mixing means you'll see clumps in your batter, and too much mixing means you'll have overworked it. Mix it until the wet and dry ingredients are just about combined.



The timer rang, but how can I know if my cupcakes are really ready? By inserting a toothpick into the center of your cupcake. If it comes out clean, eat away!



Watch Madison in action!

Scan to watch this recipe's awesome tutorial video!