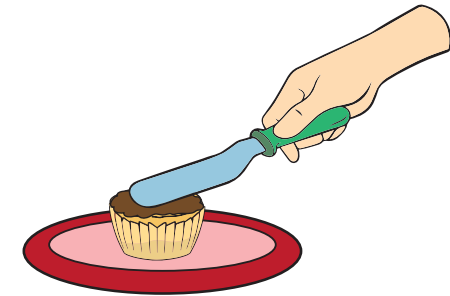


Frosting Hacks

Keep mixing!

When you are mixing frosting you may see that it is lumpy in the beginning. This could be little lumps of butter or confectioners sugar. The key here is to just keep on mixing! Those little lumps will break down the more you mix until you see a nice and smooth frosting.



Don't let the crumbs in!

When spreading frosting on the cupcakes, try to only let your offset spatula touch the frosting, and not the cupcake. It's easier to avoid getting crumbs mixed into the frosting this way.



Frosting is "glue"!

Frosting is the perfect "glue" to stick your decorations onto your cupcake, and be able to eat it too! It's so easy to work with, and will just add more yumminess to your cupcakes!

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 ensure nothing is missing. If you do see a mistake has occurred, reach out to us as soon as possible.



ELI & MIRIAM
Co-founders

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

TOGETHER WE BAKE
Baketivity
WWW.BAKETIVITY.COM
845-867-BAKE

TOGETHER WE BAKE
Baketivity

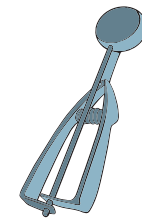
BUG CUPCAKES

Steps: 19 | Time: 1 hour | Yields: 10-12



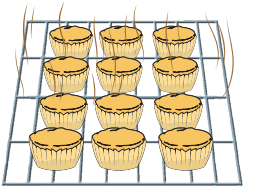
Pastry perks

Baking Bites



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!



Let them cool!

It's super important that you make sure the cupcakes are completely cooled before you start decorating. Otherwise, the frosting will melt into your cupcake and you'll have one messy buggly!



Fun Fact

Did you know that ladybugs swim?! They float on water and they can paddle very well too! But they'll search for dry land

Buzzy Bumble Bees!

Did you know that a bee's wings beat 190 times a second?! That's so crazy...that's 11,400 times a minute.



Recipe

Cupcakes:

1 cup all-purpose flour
 1/4 tsp. baking powder
 1/4 tsp. salt
 2 eggs
 1/2 cup sugar

Frosting:

3 Tbsp. unsalted butter, softened
 6 Tbsp. confectioners sugar
 1/4 cup cocoa
 1-3 Tbsp. milk
 2 tsp. vanilla sugar

Decorate: 1 Tbsp. chocolate chips, 2 Tbsp. sprinkles, chocolate lentils

In The Box



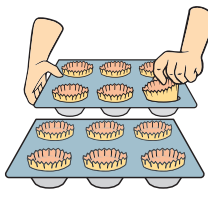
What You Need



Step By Step Instructions



STEP: 1
 Wash your hands and preheat the oven to 350° F. Place 3 Tbsp. unsalted butter on your counter to soften for the frosting.



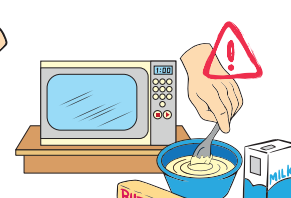
STEP: 2
 Line your cupcake pans with parchment liners.



STEP: 3
 In a medium sized bowl whisk together the **flour**, **baking powder** and 2 salt packets. Set aside.



STEP: 4
 In a separate large bowl, whisk together 2 eggs, **sugar**, 1 **vanilla sugar** packet, and 1 1/2 tsp. oil.



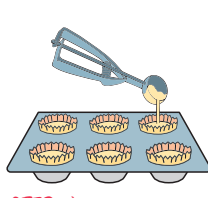
STEP: 5
 In a microwave safe bowl or a stovetop pot, melt 1/4 cup unsalted butter and 1/2 cup milk together.



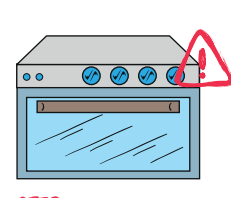
STEP: 6
 Once the butter and milk are melted, add it to the egg mixture, and whisk until combined.



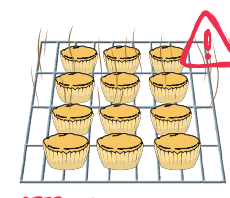
STEP: 7
 Slowly add the flour mixture to the wet ingredients, and whisk until you have a smooth batter.



STEP: 8
 Scoop batter into your cupcake liners, 3/4 of the way full.



STEP: 9
 Bake for 10-14 minutes or until a toothpick inserted comes out clean.



STEP: 10
 Let the cupcakes cool completely on a cooling rack before you begin decorating.



STEP: 11
Frosting: Place 3 Tbsp. softened unsalted butter into a bowl, and whisk until creamy.



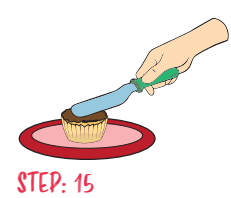
STEP: 12
 Add in the **confectioners sugar**, **cocoa** and 1 **vanilla sugar** packet. Add 1-3 Tbsp. milk as you continue to whisk, until it's smooth and fluffy.



STEP: 13
 Once your cupcakes have cooled and your frosting is made, it's time to decorate! Cut the top off of each cupcake*.
 *See baking tip



STEP: 14
 Cut each cupcake top in half.



STEP: 15
 Using an offset spatula or butterknife, spread frosting on top of each cupcake.



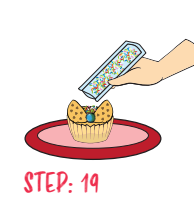
STEP: 16
 Gently push the two halves onto the frosting to make wings. You can make butterflies or ladybugs, depending which way you place the wings. Get creative decorating them!*



STEP: 17
 Use frosting to stick a **chocolate lentil** to the center front of your bug.



STEP: 18
 Use frosting to stick **chocolate chips** onto the bug's back.



STEP: 19
 Toss some **sprinkles** onto the center of the bug to decorate!



Match the color to the ingredients:



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



Watch Madison in action!

Scan to watch this recipe's awesome tutorial video!

<https://baketivity.com/baking-video/bug-cupcake/>

Variations

Dairy Free Version

Replace the milk and butter with an equal amount of your favorite brand of dairy free milk and butter.



Try butterflies!

Place the "wings" on the opposite way to create a butterfly! Get creative decorating it!

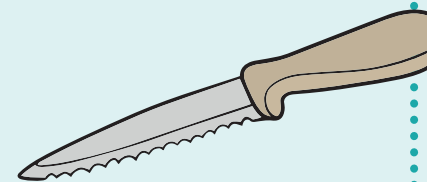


Baking Tips

When you are cutting the top of your cupcake off to create the wings it helps to use a serrated knife. You may need a parent's help with this since serrated knives are very sharp, but they will be sure to easily cut off the tops of your cupcakes.



Make each little buggy different in their own unique way! Just like all of us, we are all different and all lovely. So go ahead and add extra frosting on the wings or more chocolate lentils on one cupcake than another, just be creative with them :)



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.