



Martha Stewart's Cupcakes: 175 Inspired Ideas for Everyone's Favorite Treat

By Martha Stewart Living Magazine

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They are the star attraction for special days, such as birthdays and holidays, as well as perfect everyday goodies. Now in "Martha Stewart's Cupcakes", you can enjoy 175 ideas for simple to spectacular creations - with cakes, frostings, fillings, toppings, and embellishments that can be combined to produce just the right cupcake for any occasion. Alongside traditional favourites like yellow buttermilk cupcakes swirled with fluffy vanilla frosting and devil's food cupcakes crowned with rich, dark chocolate buttercream, there are also sweet surprises such as peanut butter and jam cupcakes, dainty delights like chai-tea mini cupcakes, and showstoppers topped with marzipan ladybirds or clowns. The book features cupcakes for everyone, every season, and every event: Celebrations (fondant monogram heart cupcakes for an elegant wedding); Birthdays (starfish-on-the-beach cupcakes sure to be a hit at children's parties); Holidays (gumdrop ghouls and goblins ideal for Halloween revellers); and, Any day (red velvet cupcakes with cream cheese frosting for a potluck dinner or applesauce-spice cupcakes for an after-school snack). In singular Martha Stewart style, the pages are both stunning in design - with a photograph of each finished treat - and brimming with helpful how-to information, from step-by-step photographs for decorating techniques to ideas for packaging and presenting your cupcakes. Whether for any day or special days, the treats in "Martha Stewart's Cupcakes" will delight one and all.

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Martha Stewart's Cupcakes: 175 Inspired Ideas for Everyone's Favorite Treat By Martha Stewart Living Magazine Bibliography

- Sales Rank: #52351 in Books
- Color: Martha Stewart's Cupcakes
- Brand: Random House
- Model: RA-60448
- Published on: 2009-06-02
- Released on: 2009-06-02
- Original language: English
- Number of items: 1
- Dimensions: 9.00" h x .90" w x 7.35" l, 1.67 pounds
- Binding: Paperback
- 352 pages

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Editorial Review

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Book Description

There's no better authority on delectable desserts than Martha Stewart. She and her ingenious team of editors have consistently created the most delicious recipes, and their dedication to simple instructions, how-to photographs, and beautiful styling is unparalleled. And there's no more in-demand dessert right now than cupcakes.

Martha Stewart's Cupcakes

Martha Stewart's Cupcakes also includes templates and clip art for decorative flourishes, an equipment glossary, and step-by-step instructions for basic and advanced decorating techniques, plus ideas for presenting and packaging the cupcakes in Martha's trademark style.

From *Martha Stewart's Cupcakes*: Martha's Meyer Lemon Cupcakes

The mild and sweet flavor of Meyer lemon is one of Martha's favorites; these zest-flecked cupcakes are filled with Meyer lemon curd, which peeks out from the tops. The fruit, which is actually a lemon-orange hybrid, is generally available at specialty stores in winter and early spring. If you can't find Meyer lemons, use regular lemons instead. The recipe yields a lot of cupcakes, so you may want to consider these for a bake sale or large gathering, such as a shower or special birthday celebration.

Cupcake Ingredients

- 3 1/2 cups all-purpose flour, sifted
- 2 tablespoons finely grated Meyer lemon zest, plus 2 tablespoons fresh Meyer lemon juice (from 1 to 2 Meyer lemons)
- 1/2 teaspoon baking powder
- 1 1/2 teaspoons coarse salt
- 1 3/4 cups (3 1/2 sticks) unsalted butter, room temperature
- 3 cups granulated sugar
- 8 ounces cream cheese, room temperature
- 7 large eggs, room temperature
- 1 teaspoon pure vanilla extract
- Confectioners' sugar, for dusting
- Lemon Curd (made with Meyer lemons; ingredients and directions below)

(Makes 42)

Directions

1. Preheat oven to 325 degrees F. Line standard muffin tins with paper liners. Whisk together flour, zest, baking powder, and salt.



2. With an electric mixer on medium-high speed, cream butter and granulated sugar until pale and fluffy. Beat in cream cheese. Reduce speed to low. Add eggs, one at a time, beating until each is incorporated, scraping down sides of bowl as needed. Beat in lemon juice and vanilla. Add flour mixture in three batches, beating until just combined after each.

3. Divide batter evenly among lined cups, filling each three-quarters full. Bake, rotating tins halfway through, until a cake tester inserted in centers comes out clean, about 28 minutes. Transfer tins to wire racks to cool completely before removing cupcakes. Cupcakes can be stored overnight at room temperature, or frozen up to 2 months, in airtight containers.

4. To finish, dust cupcakes with confectioners' sugar. Fill a pastry bag fitted with a coupler and a medium round tip (#8) with curd. Insert tip into top of each cupcake, and squeeze some curd below top to fill the inside, then lift the tip and squeeze more curd in a pool on top. Filled cupcakes can be kept at room temperature up to 1 hour (or refrigerated a few hours more) before serving.

Lemon Curd

A high proportion of lemon juice gives curd its intense flavor. As an acid, the juice also prevents the yolks from curdling when heated (unlike when making pastry cream, which requires the extra step of tempering). You can substitute an equal amount of juice from other citrus, such as lime, grapefruit, or blood orange.



Lemon Curd Ingredients

- 2 whole eggs plus 8 egg yolks
- 1 cup sugar
- 2/3 cup fresh lemon juice (about 6 lemons)
- 2 tablespoons unsalted butter, cut into small pieces, room temperature

(Makes about 2 cups)

Directions

1. Combine whole eggs and yolks, sugar, and lemon juice in a heatproof bowl set over a pan of simmering water. Cook, whisking constantly, until mixture is thick enough to coat the back of a spoon. Remove from heat. Add butter, a few pieces at a time, whisking until smooth after each addition. Strain through a fine sieve into another bowl, and cover with parchment paper or plastic wrap, pressing it directly on surface to prevent a skin from forming. Refrigerate until chilled and firm, at least 2 hours (or up to 2 days).

About the Author

MARTHA STEWART LIVING magazine was first published in 1990. The magazine's editors have published more than three dozen books since then.

MARTHA STEWART is the author of three dozen bestselling books on cooking, entertaining, gardening, weddings, and decorating. She is the host of The Martha Stewart Show, the popular daily syndicated television show.

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One-Bowl Chocolate Cupcakes with Gumdrops

Piped buttercream starbursts and chewy gumdrops make playful toppings for these ever-popular chocolate cupcakes. As the name of the recipe implies, all the ingredients come together in one bowl. Using vegetable oil instead of butter makes an exceptionally moist cake; good quality cocoa powder, such as Valrhona, produces a deep, dark color and the best flavor. White icing and clear gumdrops combine in this elegant monochromatic motif; use multi-colored gumdrops for a more whimsical effect. You can customize the cake flavor by using a different extract in place of the vanilla; for example, anise would complement the clear gumdrops used here (increase amount of extract to 1½ teaspoons). Makes 18

1½ cups all-purpose flour
¾ cup unsweetened Dutch-process cocoa powder
1½ cups sugar
1½ teaspoons baking soda
¾ teaspoon baking powder
¾ teaspoon salt
2 large eggs
¾ cup buttermilk
3 tablespoons vegetable oil
1 teaspoon pure vanilla extract
¾ cup warm water
Swiss Meringue Buttercream (recipe below)
¾ pound gumdrops, for Garnish

1. Preheat oven to 350°F. Line standard muffin tins with paper liners. With an electric mixer on medium speed, whisk together flour, cocoa, sugar, baking soda, baking powder, and salt. Reduce speed to low. Add eggs, buttermilk, oil, extract, and the water; beat until smooth and combined, scraping down sides of bowl as needed.
2. Divide batter evenly among lined cups, filling each about two-thirds full. Bake, rotating tins halfway through, until a cake tester inserted in centers comes out clean, about 20 minutes. Transfer tins to wire racks to cool 10 minutes; turn out cupcakes onto racks and let cool completely. Cupcakes can be stored overnight at room temperature, or frozen up to 2 months, in airtight containers.
3. To finish, fill a pastry bag fitted with a medium French-star tip (Ateco #863 or Wilton #363) with buttercream. Pipe 5 starbursts around perimeter of cupcake, then pipe another starburst in the center. Cupcakes can be stored up to 1 day at room temperature, or refrigerated up to 3 days, in airtight containers. Bring to room temperature and place a gumdrop in the center of each starburst before serving.

Swiss Meringue Buttercream

If there is one frosting recipe a home baker should always have on hand, this is it. This all-purpose buttercream has an ultra-silky, stable texture that spreads beautifully over cakes and cupcakes, and can be piped into perfect peaks and patterns. Swiss meringue buttercream is also less sweet than other types of frosting, with a wonderful buttery taste. It can be varied with different extracts, juices, zests, and other flavoring agents, and tinted any shade. Don't worry if the mixture appears to separate, or "curdle," after you've added the butter; simply continue beating on medium-high speed, and it will become smooth again.

Makes about 5 cups

5 large egg whites

1 cup plus 2 tablespoons sugar

Pinch of salt

1 pound (4 sticks) unsalted butter, cut into tablespoons, room temperature

1½ teaspoons pure vanilla extract

1. Combine egg whites, sugar, and salt in the heatproof bowl of a standing mixer set over a pan of simmering water. Whisk constantly by hand until mixture is warm to the touch and sugar has dissolved (the mixture should feel completely smooth when rubbed between your fingertips).
2. Attach the bowl to the mixer fitted with the whisk attachment. Starting on low and gradually increasing to medium-high speed, whisk until stiff (but not dry) peaks form. Continue mixing until the mixture is fluffy and glossy, and completely cool (test by touching the bottom of the bowl), about 10 minutes.
3. With mixer on medium-low speed, add the butter a few tablespoons at a time, mixing well after each addition. Once all butter has been added, whisk in vanilla. Switch to the paddle attachment, and continue beating on low speed until all air bubbles are eliminated, about 2 minutes. Scrape down sides of bowl with a flexible spatula, and continue beating until the frosting is completely smooth. Keep buttercream at room temperature if using the same day, or transfer to an airtight container and refrigerate up to 3 days or freeze up to 1 month. Before using, bring to room temperature and beat with paddle attachment on low speed until smooth again, about 5 minutes.
4. *(Optional)* To tint buttercream (or royal icing), reserve some for toning down the color, if necessary. Add gel-paste food color, a drop at a time (or use the toothpick or skewer to add food color a dab at a time) to the remaining buttercream. You can use a single shade of food color or experiment by mixing two or more. Blend after each addition with the mixer (use the paddle attachment) or a flexible spatula, until desired shade is achieved. Avoid adding too much food color too soon, as the hue will intensify with continued stirring; if necessary, you can tone down the shade by mixing in some reserved untinted buttercream.

Martha's Meyer Lemon Cupcakes

Makes 42

The mild and sweet flavor of Meyer lemon is one of Martha's favorites; these zest-flecked cupcakes are filled with Meyer lemon curd, which peeks out from the tops. The fruit, which is actually a lemon-orange hybrid, is generally available at specialty stores in winter and early spring. If you can't find Meyer lemons, use regular lemons instead. The recipe yields a lot of cupcakes, so you may want to consider these for a bake sale or large gathering, such as a shower or special birthday celebration.

3½ cups all-purpose flour, sifted

2 tablespoons finely grated Meyer lemon zest, plus 2 tablespoons fresh Meyer lemon juice (from 1 to 2 Meyer lemons)

½ teaspoon baking powder

1½ teaspoons coarse salt

1¾ cups (3½ sticks) unsalted butter, room temperature

3 cups granulated sugar

8 ounces cream cheese, room temperature

7 large eggs, room temperature

1 teaspoon pure vanilla extract

Confectioners' sugar, for dusting

Lemon Curd (made with Meyer lemons; below)

1. Preheat oven to 325°F. Line standard muffin tins with paper liners. Whisk together flour, zest, baking powder, and salt.
2. With an electric mixer on medium-high speed, cream butter and granulated sugar until pale and fluffy. Beat in cream cheese. Reduce speed to low. Add eggs, one at a time, beating until each is incorporated, scraping down sides of bowl as needed. Beat in lemon juice and vanilla. Add flour mixture in three batches, beating until just combined after each.
3. Divide batter evenly among lined cups, filling each three-quarters full. Bake, rotating tins halfway through, until a cake tester inserted in centers comes out clean, about 28 minutes. Transfer tins to wire racks to cool completely before removing cupcakes. Cupcakes can be stored overnight at room temperature, or frozen up to 2 months, in airtight containers.
4. To finish, dust cupcakes with confectioners' sugar. Fill a pastry bag fitted with a coupler and a medium round tip (#8) with curd. Insert tip into top of each cupcake, and squeeze some curd below top to fill the inside, then lift the tip and squeeze more curd in a pool on top. Filled cupcakes can be kept at room temperature up to 1 hour (or refrigerated a few hours more) before serving.

Lemon Curd

A high proportion of lemon juice gives curd its intense flavor. As an acid, the juice also prevents the yolks from curdling when heated (unlike when making pastry cream, which requires the extra step of tempering). You can substitute an equal amount of juice from other citrus, such as lime, grapefruit, or blood orange. Makes about 2 cups

2 whole eggs plus 8 egg yolks

1 cup sugar

? cup fresh lemon juice (about 6 lemons)

2 tablespoons unsalted butter, cut into small pieces, room temperature

Combine whole eggs and yolks, sugar, and lemon juice in a heatproof bowl set over a pan of simmering water. Cook, whisking constantly, until mixture is thick enough to coat the back of a spoon. Remove from heat. Add butter, a few pieces at a time, whisking until smooth after each addition. Strain through a fine sieve into another bowl, and cover with parchment paper or plastic wrap, pressing it directly on surface to prevent a skin from forming. Refrigerate until chilled and firm, at least 2 hours (or up to 2 days).

Fourth of July Cupcakes

Tiny blue buttercream stars and red licorice stripes create a patriotic batch of cupcakes to celebrate Independence Day. Festive
Makes 24

24 Yellow Buttermilk Cupcakes (below) or One-Bowl Chocolate Cupcakes (above)

Swiss Meringue Buttercream

Blue gel-paste food color

1 small bag red licorice laces

1. Tint 1 cup buttercream bright blue with gel-paste food color. Transfer to a pastry bag fitted with a small plain tip (#4). Using an offset spatula, spread each cupcake with a smooth layer of untinted buttercream.

Cupcakes can be refrigerated up to 3 days in airtight containers; bring to room temperature before decorating.

2. To finish, cut licorice laces into seventy-two 1 ½ inch-long pieces and seventy-two ¾ inch-long pieces. Arrange three longer pieces and three shorter pieces to form a flag pattern on each cupcake. With blue frosting, pipe nine dots in each open corner to form “stars.”

Yellow Buttermilk Cupcakes

You will likely make these cupcakes again and again, varying the frosting (say, dark chocolate) and sprinkles (sparkly, multicolored, or otherwise) to suit your whim or fancy. Two types of flour contribute to the cupcakes’ singular texture: Cake flour makes for a delicate crumb, while all-purpose flour keeps them from being too tender. Makes 36

3 cups cake flour (not self-rising)
1½ cups all-purpose flour
¾ teaspoon baking soda
2¼ teaspoons baking powder
1½ teaspoons coarse salt
1 cup plus 2 tablespoons (2¼ sticks) unsalted butter, room temperature
2¼ cups sugar
5 large whole eggs plus 3 egg yolks, room temperature
2 cups buttermilk, room temperature
2 teaspoons pure vanilla extract
Fluffy Vanilla Frosting (page 302)
Round candy sprinkles (nonpareils), for decorating (optional)

1. Preheat oven to 350°F. Line standard muffin tins with paper liners. Sift together both flours, baking soda, baking powder, and salt.
2. With an electric mixer on medium-high speed, cream butter and sugar until pale and fluffy. Reduce speed to medium. Add whole eggs, one at a time, beating until each is incorporated, scraping down sides of bowl as needed. Add yolks, and beat until thoroughly combined. Reduce speed to low. Add flour mixture in three batches, alternating with two additions of buttermilk, and beating until combined after each. Beat in vanilla.
3. Divide batter evenly among lined cups, filling each three-quarters full. Bake, rotating tins halfway through, until cupcakes spring back when lightly touched and a cake tester inserted in centers comes out clean, about 20 minutes. Transfer tins to wire racks to cool 10 minutes; turn out cupcakes onto racks and let cool completely. Cupcakes can be stored overnight at room temperature, or frozen up to 2 months, in airtight containers.
4. To finish, use a small offset spatula to spread cupcakes with frosting. Refrigerate up to 3 days in airtight containers; bring to room temperature and, if desired, decorate with sprinkles before serving.

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Sarah Heath:

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