

Shirley You Can't Be Serious

Submitted By: Emily Glaspey / Administrative Assistant to Appraisal Operations

Shirley Temple Cupcakes. This made 12 regular size and 12 mini cupcakes without issue. Great for New Year's Eve!

Ingredients:

Cupcakes

- 3/4 cup granulated sugar
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- Zest of 1 small lemon
- Zest of 1 small lime
- 1/4 cup (that's 1/2 a stick) unsalted butter—bring to room temperature
- 2 large eggs — bring to room temperature
- 1/3 cup sour cream — NOT light/low-fat!
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 2/3 cup grenadine syrup
- 1/3 cup water

Frosting

- 1/2 cup (that's 1 stick) unsalted butter—bring to room temperature
- 2 cups powdered sugar
- 1 tablespoon grenadine syrup
- 1/4 teaspoon salt

Instructions:

Prep:

Heat oven to 350 degrees Fahrenheit. Line your cupcake pans with liners.

Directions:

Step 1: Add granulated sugar, flour, baking powder, baking soda, salt, lemon zest, and lime zest to a large mixing bowl. Stir well to fully incorporate. Add butter, grab your electric mixer, and mix at medium-low speed for three minutes. You should end up with a very fine crumb texture.

Step 2: In a small mixing bowl, whisk together the eggs, sour cream, oil, and vanilla extract until smooth. Add the egg mixture to the flour mixture and beat at medium speed until just combined. You'll basically have a bowl full of tasty paste at this point.

Step 3: Combine the grenadine and water then slowly add to the bowl of paste, I did this in three parts, all while mixing at the lowest speed until just combined. The batter will become more liquid.

continued on next page

Shirley You Can't Be Serious *(ctd)*

Submitted By: Emily Glaspey / Administrative Assistant to Appraisal Operations

Prep:

Preheat oven to 350 degrees Fahrenheit

Prepare your ginger cookie dough:

Step 1: Cream together butter and sugar until light and fluffy.

Step 2: Stir in egg, vanilla, and molasses. Stir together for about two minutes until it turns a light brown color.

Step 3: Dump in remaining ingredients and mix together until just combined. Set aside.

Prepare your snickerdoodle cookie dough:

Step 1: Cream together butter and sugar until light and fluffy.

Step 2: Add in your eggs and vanilla then mix.

Step 3: Dump in your remaining ingredients and stir everything together until just combined.