



**COOKING CLASSES**  
AT SUR LA TABLE

# **WINTER CUPCAKE DECORATING**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

## Dairy

- 14 ounces unsalted butter
- 4 large eggs
- 1/3 cup sour cream
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## Pantry Items

- Granulated sugar
- 1 3/4 cup cake flour
- Kosher salt
- Baking soda

## Dry/Canned Goods

- Vanilla bean paste or extract

## Cupcake Decoration Ingredients

- Gel food colorings; orange, black
- Jumbo and mini chocolate chips, for Polar Bears
- White, or clear sanding super, for Snowmen

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Hand Tools/Gadgets

- Silicon spatula
- Instant-read thermometer
- Fine mesh strainer
- Offset spatula or butter knife
- Measuring cups and spoons
- Mixing bowls, various sizes

## Cookware

- Medium saucepan

## Appliances

- Stand mixer with whisk and paddle attachment

## Bakeware

- Standard muffin tin
- 12 standard paper cupcake liners
- Wire rack
- Pastry bags with couplers (allows you to easily switch pastry tips)
- Small round pastry tips
- Medium round pastry tips
- Medium star pastry tip

## **Pre-Class Mise en Place and Notes**

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### **Vanilla Cupcakes**

1. Allow butter to come to room temperature.
2. Preheat oven to 350°F.
3. Line muffin pan with 12 standard paper liners.

### **Vanilla Buttercream**

1. Allow butter to come to room temperature, cut into cubes.

## VANILLA CUPCAKES

**Yield:** 12 cupcakes

These cupcakes are very moist and delicious with the addition of sour cream to the batter. They are a perfect base for any decorations you choose to add.

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*6 ounces unsalted butter, room temperature*

*3/4 cup granulated sugar*

*2 large eggs, room temperature*

*1 tablespoon vanilla bean paste*

*1 3/4 cup cake flour, sifted*

*3/4 teaspoon baking soda*

*3/4 teaspoon fine kosher salt*

*1/3 cup sour cream, room temperature*

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Preheat oven to 350°F and position rack in middle of oven. Line a muffin pan with 12 standard liners.

1. **To prepare batter:** To the bowl of a stand mixer fitted with a paddle attachment, add butter and sugar. Mix on medium speed until very light in color, 4 to 5 minutes, stopping to scrape down sides of bowl with a silicone spatula as needed.
2. With mixer on medium speed, add eggs, one at a time, followed by vanilla. Scrape down sides of bowl as needed.
3. Using a fine-mesh strainer, sift cake flour, baking soda, and salt into a medium mixing bowl and whisk together. With mixer on lowest speed, add flour mixture and sour cream alternately, beginning with one-third of flour mixture and half of sour cream. Repeat, finishing with flour mixture. Scrape down bowl and finish blending batter by hand, if necessary.
4. **To bake:** Divide batter between prepared baking cups, filling each no more than half full. Bake until firm to the touch and a toothpick inserted in center of a cupcake comes out clean, 15 to 20 minutes. Transfer cupcakes to a rack to cool completely.

### **Recipe variations:**

- In place of vanilla bean paste, you could substitute vanilla bean extract, rum, or other liquor.
- Instead of 12 standard-size cupcakes, 24 mini cupcakes would make desserts for a holiday party treat. Just be sure to decrease the cook time, about 8-12 minutes, and keep an eye on them while baking!



## VANILLA BUTTERCREAM

***Yield:*** 2 cups buttercream

This Italian-style buttercream is just as creamy as it is dreamy, and a perfect topping to cupcakes, or layer cakes.

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*2 large egg whites, at room temperature*

*1/2 cup granulated sugar*

*2 sticks unsalted butter, cut into 1" cubes, room temperature*

*1 tablespoon vanilla bean paste*

*1/2 teaspoon fine kosher salt*

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1. ***To prepare buttercream:*** To the bowl of a stand mixer, add egg whites and sugar; whisk to blend. Bring 2" of water to a simmer in a medium saucepan. Place bowl with whites and sugar over simmering water and heat, whisking constantly until mixture reaches 160°F (hot to the touch) on an instant-read thermometer. Remove mixture from heat and attach bowl to a stand mixer fitted with a whisk attachment. Whisk mixture on high speed until it cools to room temperature, is light and billowing, and resembles marshmallow fluff. If mixture is warm, it will melt butter. Test temperature of meringue by touching bottom exterior of bowl, it should feel room temperature.

2. Replace whisk attachment with paddle attachment. With mixer on medium-high speed, add chilled butter, a couple of tablespoons at a time, allowing each addition to blend in fully before adding next. Halfway through adding butter, stop mixer and using a silicone spatula, scrape down sides of bowl thoroughly. Continue to whip until all butter has been added and mixture is velvety and smooth. Add vanilla bean paste and salt; whip to incorporate.

### ***Recipe variations:***

- The addition of melted chocolate (4 ounces) after the addition of butter makes this a decadently rich chocolate buttercream
- Changing colors to Italian buttercream is very easy with gel food coloring. Separate frosting into portions and dye each the color desired.

## WINTER CUPCAKE DECORATING

**Yield:** 12 cupcakes

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*1 recipe Vanilla Buttercream (recipe included)*

*1 dozen Vanilla Cupcakes (recipe included), cooled completely*

*Orange and black gel food coloring*

*Mini milk or dark chocolate chips*

*Jumbo milk or dark chocolate chips*

*White sanding sugar, optional*

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1. **To dye buttercream:** Divide buttercream into 3 portions, 1 very large portion, and 2 much smaller portions, and transfer into mixing bowls.
2. To smaller portion of frosting, dye black using a very small amount of black gel food coloring; fold to incorporate dye into buttercream. Dye the second smaller portion orange, using the same method. Leave the large portion white. Adjust vibrancy of color by adding more dye and folding carefully.
3. Transfer black, orange, and a half of the white buttercream to separate pastry bags fitted with couplers, or into paper cornets.
4. **To decorate polar bear cupcakes:** Using a mini offset spatula spread a portion of white frosting across the surface of the cupcake. To piping bag with white buttercream, attach a medium round tip. On the lower half of the cupcake pipe a full oval, this will become the bear's muzzle. To the opposite side of cupcake make two smaller circular mounds on the edge of the cupcake, these are the bears' ears. Change piping tip to small star and cover remaining surface of cupcake with small stars to create the appearance of fur. Using 1 jumbo or regular-sized chocolate chop press the point side down into the large oval, this is the bear's nose. Using two mini chocolate chips, with points facing down insert above the nose into the fur to create eyes.
5. **To decorate snowman cupcakes:** Using a mini offset spatula, spread white buttercream in an even layer over entire cupcake. To create the look of snow, you can choose to cover the surface in white sanding sugar or leave plain for a more minimalistic approach. Using the orange buttercream fitted with a small round piping tip, create a triangle on the center of the circle, this is the "carrot" nose. Using either chocolate chips or black buttercream fitted with small round tip, create the eyes, nose, and any other facial characteristics like eyebrows that you would like.

***Decorating tips:***

1. Cupcakes should be completely cool before frosting.
2. Use buttercream immediately or cover and refrigerate for up to 3 days. Bring to room temperature and beat on low speed until smooth before using.
3. Gel food coloring is very potent, begin with a small amount to color buttercream. Add small amounts to increase vibrancy as needed.
4. Refrigerate frosted cupcakes in an airtight container, up to 4 days