



## Butterfly Cupcakes

### Answer Key

1. How much vanilla cupcake batter is reserved to use for the chocolate batter?

**C – 1 cup**

2. What is used to swirl the cupcake batters, to get the marble look?

**A - Toothpick**

3. What two colors does Chef Natasha use to make brown?

**C – Red & green**

4. You will need to work with your butterfly swirls quickly, so the chocolate does not harden.

**A - True**

5. Chef Natasha starts frosting from the middle of the cupcake.

**B – False – Chef Natasha starts frosting from the outside of the cupcake, and frosts towards the middle.**

6. When assembling the Butterfly Cupcakes the order goes:

**D – Frosting, butterfly wings, antennas, butterfly body**