



Creamsicle Cupcakes Quiz

Answer Key

1. What does buttermilk do to the cupcakes?

C – Makes it Tangy

Every ingredient has a purpose in a recipe and helps it taste even better!

2. What is the secret ingredient?

A – White Chocolate Chips

You can use the secret ingredient however you would like. Maybe even by putting them on the top!

3. What does Ms. Anna use to level her flour?

D – Side of the Bag

Measurements in baking need to be precise, always use a tool to level your measurements.

4. What 2 parts of the orange do we need?

B – Zest & Juice

Make sure to wash the outside of your orange before zesting it!

5. What temperature should our eggs be?

A – Room Temperature

Room temperature eggs crack easier and mix into the batter easier.

6. How do you mix in your dry ingredients?

B - Fold

Folding is a technique used to delicately mix in an ingredient. It also helps to not overmix your batter.

7. You want to over mix your batter.



B - False

You do NOT want to over mix your batter.

8. What kind of frosting did we make?

C – Cream Cheese

Cream cheese frosting is so rich and sugary and the perfect topping for a cupcake.

9. When piping, you squeeze the bag from the bottom.

B - False

ALWAYS squeeze a piping bag from the top to avoid a mess!