



Pinata Cupcakes

Answer Key

1. What flavor cupcakes did we make?

C – Vanilla

That's right we used a basic vanilla cupcake to fill and decorate!

2. Room temperature butter helps make an evenly textured batter, and room temperature eggs help cupcakes rise better.

A - True

When butter is room temperature it is easily manipulated by the electric mixture allowing it to be mixed evenly with all the ingredients.

3. We separate our liquid and dry ingredients to ensure they are evenly spread throughout the batter to prevent...

B - Clumps

If you were to just mix every ingredient into a bowl and mix it up, chances are your cupcake will come out with clumps of flour or baking powder in the middle of it, and if you get a bite with one of those clumps it does NOT taste good!

4. We want our sugar and butter to be...

D – Light and Fluffy

That is right! When we mix sugar and butter together that is called creaming, creaming is when you mix sugar with any fat.

5. What tool did Ms. Natasha use to fill the cupcake tins?

C – Ice Cream Scoop

An ice cream scoop or a cookie scoop gives you the perfect scoop of batter to fill your cupcake liners!



6. If the toothpick comes out with batter on it, the cupcakes are done.

B – False

If the toothpick still has batter or crumbs on it, that means the inside has not fully baked yet. If your toothpick is clean, then your cupcakes are done!

7. Ms. Natasha piped her frosting into 3 lines on a piece of plastic wrap, then rolled it like a tootsie roll and put it inside the piping bag to create an awesome multicolored frosting!

A – True

This is an awesome trick! If you do not have any plastic wrap do not worry, you can use your spatula or spoon and put each color on a different side in the bag, this will allow all 3 colors to come out at the same time! (but it does get a little messy!)