



Snickerdoodle Cupcakes with Cream Cheese Frosting

Answer Key

1. What is the secret ingredient?

D - Bacon

Did you know that bacon dates ALL the way back to 1500 BCE?!?!

2. Cake flour is different than all-purpose flour because it is extra fine from being sifted down.

A – True

Cake flour is good for making really soft cake layers.

3. Salt hides the sweetness in a cupcake.

B – False

Salt actually brings out the sweetness in a cupcake!

4. We did NOT use the creaming technique for this recipe.

B - False

We probably use the creaming technique in most of our baking recipes...and why is that? Because it puts the AIR into our cupcakes!

5. For the frosting, what do we cream our butter with?

C – Cream Cheese

As long as you have a fat to cream with, you can cream just about anything with it.

6. What kind of sugar goes into our frosting?

D - Confectioners

Confectioners' sugar is granulated sugar that has been finely grounded and mixed with a tiny bit of cornstarch to prevent caking!



7. You want your cupcakes to be cool before frosting so the frosting does not...

B – Melt

If our cupcakes are too warm when we go to frost them, the frosting will melt and slide right off the cupcake 😞

8. Snickerdoodles are a traditional New England recipe.

A - True

Did you know snickerdoodles have been around since the late 1800s?