



## Vanilla Cupcakes with Vanilla Buttercream Frosting

### Answer Key

1. What is the secret ingredient?

**C – Salted Caramel**

Salted Caramel was invented in 1977 by the French pastry chef Henri Le Roux in Quiberon, Brittany.

2. It is important for your measurements to be exact when baking.

**A - True**

Baking is like a science experiment; everything must be measured out exactly for the experiment to work the right way!

3. Most Baking powder cans have a built-in leveler inside the can.

**A - True**

Baking Powder is an important part of our baking “science experiment”. It must be an exact amount for our recipe to come out right, which is why Baking Powder has a built-in leveler, to make sure all measurements are exact!

4. Mixing butter and sugar together is called...

**D - Creaming**

You want your butter to be softened before you start creaming. If your butter is not soft, it will be really tough to cream together with the sugar.

5. What is half of  $\frac{1}{2}$  cup?

**B –  $\frac{1}{4}$  cup**

Yup, that is right, baking and cooking involves math! So, make sure to always pay close attention in math class!

6. If your toothpick comes out clean, your cupcakes are...

**C – Ready!**

If your toothpick comes out with batter on it then your cupcakes need more time to bake.

7. Your buttercream frosting should be warm.

**B – False**



You want your buttercream to be chilled. It tends to come out of the piping bag easier that way.

8. Always squeeze your piping bag from the...

**D – Top**

If you squeeze your piping bag from the bottom you could have a volcano of frosting shoot out the top of your piping bag! Always squeeze from the top!