



White Chocolate Raspberry Cupcakes with White Chocolate Buttercream Frosting

Answer Key

1. What is the secret ingredient?

C – Chocolate Covered Pretzels

Ms. Taco used dark chocolate covered pretzels because they are bitter and pair nicely with the sweet cupcake.

2. Ms. Taco used milk chocolate covered pretzels.

B - False

Ms. Taco used dark chocolate covered pretzels.

3. Cake flour is sifted and extra fine.

A - True

Cake flour is different than all-purpose flour, it is lighter and is bleached to be a lighter white color.

4. We cream our butter and sugar until it is...

D – Light and Fluffy

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. Our butter needs to be...

A – Room Temperature

Room temperature butter allows the mixer to be able to break up all of the butter to incorporate it into our recipe.

6. We alternate mixing our dry ingredients with...

C - Milk

Alternating dry ingredients and milk helps to avoid clumps of flour by making sure it is all being incorporated while being mixed.



7. What did Ms. Taco use to chop her white chocolate?

A - Blender

Ms. Taco wanted a rough chop for her white chocolate and no better way to do that than to use a blender!

8. You want to mash your raspberries into a jam using a...

D - Fork

A fork acts just like a potato masher; you use the prongs to the fork to mash the raspberries.

9. We used butter, powdered sugar, vanilla, and white chocolate to make our frosting.

A – True

Very few ingredients make our delicious white chocolate buttercream frosting and it goes perfectly with our cupcakes!