



Lesson Plan

Lesson Name:	Unicorn Cupcakes (Marshmallow-Filled Chocolate Cupcakes with Marshmallow Crème)	
Age Group:	8-12, a challenging and complex recipe; younger classes may choose to make the filling separately (see Take it Down a Notch)	
Duration:	Three hours plus drying time for fondant horns (8-10 hours)	
Learning objectives (at the end of this lesson, students should be able to): <ol style="list-style-type: none"> 1. Understand and demonstrate how to mix dry ingredients in additions and fill a cupcake 2. Understand working with marshmallows and working with fondant 3. Execute a recipe, Unicorn Cupcakes, that requires mixing dry ingredients in additions, filling a cupcake and uses marshmallows and fondant 4. Practice group safety <ul style="list-style-type: none"> • Be considerate of not only their own kitchen safety, but the safety of others around them 		
Summary of Tasks / Actions	At Home	
	Check supplies and groceries to make sure you have all materials for a successful class. Make sure there is enough supplies for students to work in groups of 4.	
	Setup	
	Plug in the ovens and hot plates and confirm they are working properly. Organize mis en place so that students can efficiently gather the ingredients needed. Older students should work on gathering their own supplies where younger students may need the items already arranged on the work table.	
Beginning of Class		
<ul style="list-style-type: none"> • Welcome students and review safety rules and expectations (listen, clean hands, stay clear of hot plates and ovens, no running/ horseplay, knife safety, hands to yourself) • Walk through the plan for the day, sharing the recipe and steps (write on white board) • Review names and break students into small “buddy” groups to make sure they are consistently engaged throughout the recipe and work as a team to accomplish goals 		
During Class	Discuss	
	<ul style="list-style-type: none"> • Have students read and identify the ingredients/equipment needed 	

- **ASK:** What is your favorite way to eat **marshmallows**?
- Have a student read the ingredients on the **marshmallow** bag (corn syrup, starch, sugar, gelatin, water) **ASK:** How did **marshmallows** get their name? (Candy used sap from the mallow plant that grew in wild marshes.)
- What is **fondant**? Fondant is a type of icing that is a pliable dough made of sugar, water and corn syrup that can be rolled in sheets or molded in shapes to decorate cakes. It is entirely edible.
- **ASK:** Why does the recipe say to **mix in dry ingredients in additions**? Adding the dry ingredients all at once causes the batter to be thick, which makes a tougher cake. Prevent overmixing by adding dry ingredients in two or three additions, beginning and ending with dry ingredients. Mix thoroughly after each addition until just combined.
- **ASK:** What are some different ways to **fill a cupcake**?

Practice

- **SHOW:** How to work with **fondant** by demonstrating how to construct the unicorn horn. First roll out the rope; then twist and double it up before trimming to length. Allow each student to form their own unicorn horn.
- **SHOW:** How to portion out the dry ingredients before making each addition when mixing; **alternate between dry and wet ingredients**, with the first and last addition being dry
- **SHOW:** Demonstrate how to **fill a cupcake**. First, carefully cut a hole in the top of a cool cupcake, reserving the part you remove. Next, fill the cavity with the marshmallow creme. Finally, top with more marshmallow creme to cover the incision. Have each student fill their own cupcake.

Share

- Practice **group safety**, pointing out and commending students who make good choices, using positive reinforcement throughout the class
- Reference the “golden rule” to remind students to **keep everyone around them safe**, just as they would do for themselves

	<p>Cleanup Unplug the oven and hot plates. Students must clean up their own work space. A few students should be designated to wash and dry the dishes (rotate each week) while others will sanitize the tables, pick up trash and put away supplies.</p>
	<p>After Class Make sure the room is returned to its original state. Check the sinks!</p>
<p>References:</p>	<p>Recipe(s): Unicorn Cupcakes (Marshmallow-Filled Chocolate Cupcakes with Marshmallow Crème)</p>
	<p>Teaching Highlights: Working with Marshmallow</p>
	<p>Supporting Activities: Kitchen Safety</p>
<p>Extension: Challenge students to melt marshmallows with water and butter with a grown-up for a tasty fondue!</p>	