

# 2011 Delaware State Fair Crazy Over Cupcakes Competition Recipes

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## **Apple Cupcakes with Cinnamon Cream Cheese Frosting - 1<sup>st</sup> Place Winning Recipe by Shannan Schmal**

2 1/4 cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1 teaspoon salt  
1/2 cup unsalted butter, softened  
2 cups granulated sugar  
2 large eggs, room temperature  
1 teaspoon pure vanilla extract  
4 cups coarsely shredded apples, such as Macintosh (about 1 3/4 pounds)

### Cinnamon Cream Cheese Frosting:

1 (8-ounce) brick cream cheese, room temperature  
1/2 cup unsalted butter, room temperature  
1 teaspoon pure vanilla extract  
1 1/2 teaspoons ground cinnamon (add more to taste)  
4 cups sifted confectioners' sugar (add more to taste)

Cupcakes: Preheat oven to 350-degrees. Line 2 standard muffin tins with paper liners; set aside. Whisk together flour, baking soda, cinnamon, nutmeg and salt in a medium bowl; set aside. Put butter and sugar into the bowl of an electric mixer that is fitted with the paddle attachment; mix on medium-high speed until pale and fluffy, about 5 minutes. Mix in eggs and vanilla. Reduce speed to low; mix in apples. Add flour mixture; mix, scraping down sides of bowl as needed, until just combined. Divide batter among lined cups, filling halfway; bake until tops are springy to the touch, 18 to 20 minutes. Let cool in pans for 10 minutes then transfer to a wire rack to cool completely.

Frosting: Mix cream cheese and butter well with handheld mixer. Add vanilla and cinnamon. Add powdered sugar and continue mixing until smooth.

## **Piña Colada Cupcakes – 2<sup>nd</sup> Place Winning Recipe by Erin Harris**

### Cupcakes:

2 cups all-purpose flour  
1 1/2 cups granulated sugar  
3 teaspoons baking powder  
1/2 teaspoon salt  
1 cup milk  
1/2 cup vegetable shortening  
1 teaspoon pure vanilla extract  
5 egg whites

Filling:

1 (3.5-ounce) box instant white chocolate pudding mix  
1 (3.5-ounce) box coconut cream pudding mix  
1 1/2 cups piña colada drink mix  
4-ounces coconut rum  
1/2 cup crushed pineapple, drained  
1 cup coconut flakes

Piña Colada Frosting:

1/2 cup butter, softened  
1/2 cup vegetable shortening  
1 teaspoon pure vanilla extract  
3 tablespoons piña colada drink mix  
4 cups confectioners' sugar

Garnish:

Graham cracker crumbs  
Toasted coconut flakes  
Sliced pineapple, cut into small pieces

To make cupcakes: Preheat oven to 350-degrees. Sift dry ingredients together. Blend in wet ingredients until smooth. Fill cupcake molds about 1/2 full and bake for 15 to 18 minute, rotating pans halfway through baking.

Piña Colada Filling: Mix dry pudding mixes with piña colada mix and rum and allow to sit in the refrigerator for 2 hours. Once set mix in crushed pineapple and coconut flakes.

Piña Colada Frosting: Combine and mix ingredients until thick. If not thick enough add more confectioners' sugar. If too thick, add more piña colada mix. Garnish with sprinkles of graham cracker crumbs, coconut flakes and small pieces of pineapple.

**The King is Back Cupcakes - 3<sup>rd</sup> Place Winning Recipe by Tabetha O'Connell**

Cupcakes:

2 1/2 cups all-purpose flour  
1 tablespoon baking powder  
1/2 teaspoon salt  
12 tablespoon unsalted butter, room temperature  
2 1/2 cups granulated sugar  
6 eggs  
1 cup buttermilk  
1 1/3 cups overripe bananas, mashed

Frosting:

1 cup heavy cream  
2 (10-ounce) bags peanut butter chips  
For the Bacon Crowns:

1/2 cup maple syrup  
1 tablespoon Dijon mustard  
6 to 8 slices thick cut bacon  
Gold Cake Graffiti spray

To make cupcakes: Preheat oven to 350-degrees. Line cupcake pans with liners. In a bowl combine flour, baking powder and salt; whisk together and set aside. In the bowl of a stand mixer fitted with the paddle attachment cream together the butter and sugar on medium-high speed until fluffy, about 2 minutes. Reduce the speed to medium-low and add in eggs, one at a time. Mix in the mashed banana until well combined. With the mixer on low speed alternately add the dry ingredients and buttermilk, beginning and ending with the dry ingredients and mixing only until just incorporated. Divide the batter between the prepared cupcake liners. Bake about 20 to 22 minutes. Allow to cool in the pan for 5 to 10 minutes and then transfer to a wire rack to cool completely.

For the Frosting: Place heavy cream in a saucepan and bring to a simmer. Add in both bags of chips and let sit for 5 minutes. Whisk until smooth and allow to cool in refrigerator, mixing every 10 minutes until spreadable. Frost cupcakes.

For the Bacon Crowns: Preheat the oven to 400-degrees. Place syrup and mustard in a small bowl and mix well. Set aside. Line a baking sheet with aluminum foil and set wire cooling rack on top. Cut slices of bacon into 3-inch strips then cut triangles out of one edge to make crown shape. Align bacon on cooling rack without overlapping. Spoon syrup mixture on top and bake for 12 minutes. Remove from oven, flip bacon over and spoon syrup mixture on second side. Bake for another 15 minutes. Remove from oven and allow to cool completely before spraying with graffiti spray. Just before serving place 1 "crown" on each cupcake.