

Shopping List

CHOCOLATE CUPCAKES

- 1 cup (5 ounces) all-purpose flour
- $\frac{3}{4}$ cup (5 $\frac{1}{4}$ ounces) sugar
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{3}$ cup (1 ounce) Dutch-processed cocoa powder
- $\frac{1}{3}$ cup (2 ounces) semisweet chocolate chips
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup sour cream
- 2 large eggs
- 1 recipe [Vanilla Frosting](#) (see recipe card)

We strongly recommend using Dutch-processed cocoa powder in this recipe. If you use natural cocoa powder, the cupcakes will be drier in texture and lighter in color.

VANILLA FROSTING

- 2 cups (8 ounces) confectioners' (powdered) sugar
- 1 $\frac{1}{2}$ teaspoons vanilla extract
- Pinch salt
- Food coloring (optional)
- 16 tablespoons (2 sticks) unsalted butter
- 1 $\frac{1}{2}$ tablespoons heavy cream

CUPCAKE DECORATING

Look at the decorating ideas on the activity card with your preschool chef and then gather the ingredients for the cupcakes they would like to make. Ingredients include:

- Cookies
- Shredded coconut
- Marshmallows
- Mini marshmallows
- M&M'S
- Blueberries
- Slivered almonds
- Pretzel sticks
- Chocolate chips
- Sprinkles
- Candy eyeballs

They're included in your box!



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