

Fancy

NANCY'S

Delectable Cupcakes



Bake your very own delectable cupcakes just like Fancy Nancy does in

Fancy Nancy and the Delectable Cupcakes! Delectable is a fancy word for yummy and these cupcakes are sure to satisfy your sweet tooth. With the help of an adult, carefully follow the directions below to bake a scrumptious batch of cupcakes, then decorate them with different colored frosting, candies, and sprinkles for a truly fancy treat.

Cupcakes:

½ cup unsalted butter, softened
¾ cup white sugar
2 large eggs
2 teaspoons vanilla extract
1½ cups all-purpose flour
½ teaspoon baking powder
¼ teaspoon salt
⅔ cup milk

Buttercream frosting:

3½ cups confectioners' sugar
½ cup unsalted butter, softened
2 teaspoons vanilla extract
¼ cup milk

Directions:

1. Ask an adult for help!
2. Preheat the oven to 350°F and line a muffin tray with paper liners.
3. In a large bowl, use an electric mixer to beat the butter and sugar together until the mixture is light and fluffy. Add the eggs one at a time, beating well after each egg. Then add the vanilla.
4. In a medium bowl, combine the flour, baking powder, and salt.
5. Gradually add the flour mixture and milk to the wet mixture using a wooden spoon or rubber spatula and combine thoroughly.
6. Evenly fill the paper liners with batter and bake for 18–24 minutes until golden brown and a toothpick inserted into the cupcake comes out clean. Remove the cupcakes from the muffin tray and cool completely on a wire rack.
7. While the cupcakes are cooling, combine the confectioners' sugar, butter, vanilla, and milk in a medium bowl and beat with an electric mixer until smooth and creamy. Separate the frosting into batches and add a few drops of food coloring to each batch to create an assortment of colored frostings.
8. After the cupcakes have completely cooled, use a rubber spatula to decorate the cupcakes with frosting. You can also stick candies and sprinkles onto your frosted cupcakes for some extra pizzazz.

Recipe makes 12 cupcakes. Bon appétit!

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