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# Mini Cupcakes

by Leslie Fiet

photographs by Zac Williams

*Mini Cupcakes* specifies the finest ingredients, including Madagascar vanilla, dark Belgium chocolate, and organic fruits to create amazing mini cupcake creations. Combine great cake recipes, such as Key Largo Lime or Chocoholic, with filling recipes, such as banana cream or salted caramel. Add frosting and toppings, such as white chocolate ganache or margarita cream cheese, and you have endless combinations of rich and decadent goodness.

With tips for making, baking, and decorating, this cookbook offers perfect mini cupcakes, from Pretty in Pink and the Diva to Lemon Pie and the Mocha Latte. Part delicious cupcake, part tiny pieces of art, mini cupcakes are the perfect treat to satisfy your cravings or entertain in style.

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Cookbook

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**Leslie Fiet** is the owner of Mini's Cupcakes in Salt Lake City, Utah's first bakery specializing in gourmet cupcakes.

**Zac Williams** is a photographer and videographer specializing in food photography. He is also the author of *French Fries* and *Little Monsters Cookbook*.

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## Key Largo Lime Cupcakes

- 1 recipe Lime Cupcakes
- 1 recipe Margarita Cream Cheese Frosting
- Tequila
- White Sanding Sugar
- Lime Zest

Makes 36 cupcakes in perfectly cute 2-ounce soufflé cups

### wet ingredients

Zest and juice of 5 limes  
(place in a large glass measuring cup; add enough milk to the lime juice to equal  $\frac{3}{4}$  cup of liquid)

- $\frac{1}{4}$  cup sour cream
- $\frac{1}{2}$  cup unsweetened applesauce
- $\frac{1}{2}$  cup soybean oil
- 3 eggs
- 2 tablespoons vanilla

### dry ingredients

- $2\frac{1}{2}$  cups unbleached flour
- $1\frac{1}{2}$  cups sugar
- 1 tablespoon baking powder
- $\frac{1}{2}$  teaspoon salt

### LIME CUPCAKES

**PRO TIP:** Use key limes in this recipe if you can. Key limes are much smaller, but more intense in flavor, than their cousins the larger Persian variety.

Before you start, set oven to 350 degrees F. Place 36 soufflé cups on a flat baking sheet lined with parchment paper or a Silpat.

Place an 18-inch pastry bag with tip inside a large cup with outside edge hanging over; you will use this to fill your soufflé cups with the cupcake batter.

1. Mix wet ingredients on low speed with your wire whisk attachment for about 1 minute until all wet ingredients are blended.
2. Whisk dry ingredients together in a bowl. Add dry ingredients to wet ingredients and blend on low speed for 15 seconds until combined. Batter will be lumpy. Scrape down the bowl and turn your mixer on high for

## Key Largo Lime Cupcakes, continued

30 seconds. Scrape down the bowl again and return to high for another 30 seconds.

3. Pour batter into the pastry bag, carefully pick up bag, and hold the tip upright to prevent the batter from spilling out. Fill the soufflé cups half full. Bake for 24 minutes. Your cupcakes are done when you can apply light pressure to the top of the cupcake and it bounces back.



- 1 package (8 ounces) cream cheese, room temperature
- 1 teaspoon vanilla
- 1/4 cup margarita mix
- 4 cups powdered sugar

## MARGARITA CREAM CHEESE FROSTING

Frosts 25 to 30 cupcakes

1. In your mixing bowl with a wire whisk attachment, beat the cream cheese, vanilla, and margarita mix for 3 to 4 minutes. Continually scrape down sides of bowl to ensure all the cream cheese is creamy and well blended.
2. Add the powdered sugar, 1/2 cup at a time, to the mixture. Mix each addition of the powdered sugar completely; this will eliminate lumps. Scrape the bowl down often.

## Assembly

After your cupcakes have cooled soak each cupcake in tequila. Frost with Margarita Cream Cheese Frosting. Roll the edges of the frosting in the white sanding sugar to emulate a salt rim, and top each cupcake with a bit of lime zest.