

Chocolate Cupcakes

INGREDIENTS:

1 ½ cups	Flour, all-purpose	½ cup	Milk
1 cup + 2 tbsps	Sugar	½ cup	Vegetable Oil
½ teaspoon	Salt	½ cup	Coffee - hot
½ teaspoon	Baking Powder	1	Egg
1 teaspoon	Baking Soda	1 teaspoon	Vanilla Extract
¾ cup	Cocoa Powder		

INSTRUCTIONS:

1. Preheat the oven to 325°F. Lightly grease the muffin pan or line with baking cups.
2. Add all of the dry ingredients to a large mixing bowl. With an electric mixer, beat the dry ingredients on low until well combined.
3. With the mixer on low, slowly add the milk, vegetable oil and coffee. Turn the mixer up to medium and beat for 2 minutes.
4. Add the egg and vanilla and mix on medium for an additional minute.
5. Divide the batter into the muffin cups.
6. Bake for about 25-30 minutes or until the top of the cupcake springs back when touched lightly. Let the cupcakes cool in the pan for at least 10 minutes before removing them. Cool the cupcakes completely before topping with buttercream.

Chocolate Buttercream Icing

INGREDIENTS:

1 cup	Butter, unsalted - softened	½ teaspoon	Salt
3½ cups	Confectioners Sugar	2 teaspoons	Vanilla Extract
½ cup	Cocoa Powder	¼ cup	Heavy Cream

INSTRUCTIONS:

1. In a medium bowl, with an electric mixer on medium speed, cream the butter until light and fluffy.
2. Sift the confectioners sugar, cocoa powder and salt into the mixing bowl. Mix the ingredients on low until the dry ingredients are well mixed.
3. Add the vanilla extract and heavy cream and beat for 2-3 minutes on medium speed. You can adjust the consistency of your buttercream but thickening with more confectioners sugar or thinning it with more heavy cream.
5. Spread or pipe on cooled cupcakes.



Baker's Edge Better Muffin Pan

We actually think this is the BEST muffin pan, ever made, ever...but we didn't want to brag. Our little company became well known for our invention, the *Edge Brownie Pan*. You could say it started a tiny brownie, and specialty bakeware, revolution. Over the years many of our fans have asked us to make "normal" bakeware too, using the same high quality construction we introduced with our *Edge Brownie Pan*. We have finally done just that with this pan – our *Better Muffin Pan*. Once we decided to make conventional bakeware, we decided to make it just a little bit better.

Why is our pan better than the other muffin pans?

- SUPER HEAVY-GAUGE CAST ALUMINUM CONSTRUCTION FOR BETTER, MORE EVEN RESULTS
- SINGLE PIECE CONSTRUCTION: NO SEAMS, WELDS, OR RIVETS TO CLEAN OR FUSS WITH
- HONEYCOMB LAYOUT TO ELIMINATE EXTRA SPACE WHERE SPILLED BATTER CAN BURN
- HANDLES TO MAKE IT EASIER TO...ER...HANDLE IT
- DURABLE NONSTICK COATING AND ROUND, EASY-TO-CLEAN CORNERS MAKE THIS PAN REALLY EASY TO CLEAN
- 100% MADE IN THE USA



YOUR FAVORITE RECIPES

Your *Better Muffin Pan*™ is versatile and sized to fit most box mixes, so you can use it to bake almost any dessert. It's the perfect choice for muffins, cupcakes, scones, corn bread, and according to our Grandmas, little individual meatloaves. It has 12 standard size muffin cups. Feel free to use muffin papers if you want to – they will fit perfectly. Check us out online for more recipes at www.bakersedge.com, or at our Facebook page!



ADDITIONAL RECIPES

Visit our website, www.bakersedge.com, to view, download and print additional recipes. We are continually developing new culinary creations and are available to answer your baking questions by email. Send us an question at RecipeHelp@bakersedge.com

Blueberry Muffins

RECIPE

BY *Chef Emily*

BATTER INGREDIENTS:

½ cup	Butter, unsalted - room temp
1 cup	Sugar
2	Eggs
1 teaspoon	Vanilla Extract
2 cups	Flour, all-purpose
2 teaspoons	Baking Powder
½ teaspoon	Salt
½ cup	Milk
2 cups	Blueberries
1 teaspoon	Fresh Lemon Zest (optional)

TOPPING INGREDIENTS:

3 Tablespoons	Turbinado Sugar
½ teaspoon	Cinnamon
¼ teaspoon	Nutmeg

INSTRUCTIONS:

1. Preheat the oven to 350°F. Lightly grease the muffin pan or line with baking cups.
2. In a small bowl, combine the flour, baking powder and salt.
3. In a large mixing bowl beat the butter and sugar until light and fluffy. Add the eggs, vanilla extract, and optional lemon zest and beat until well combined.
4. Add ⅓ of the milk to the batter mixture and beat until combined. Add half of the flour mixture and beat. Repeat with another ⅓ of the milk and then the rest of the flour. Finish by mixing in the last of the milk.
5. Carefully fold the blueberries into the batter.
6. Divide the batter into the muffin cups.
7. Mix the topping ingredients in a small bowl and sprinkle it on top of the batter in the muffin cups.
8. Bake for 30-35 minutes or until the top of the muffin springs back when touched lightly. Let the muffins cool in the pan for at least 10 minutes before removing them.

OTHER COOL STUFF

AVAILABLE AT BAKERSEDGE.COM



FROM THE MAKERS OF THE ORIGINAL EDGE BROWNIE PAN™

Baker's Edge Better Muffin Pan



RECIPES INSIDE!

