



Bake for Family Fun Month Activity

FOURTH GRADE ACTIVITY

“Baking for Others”

“Sharing Cocoa Cupcakes”

MATERIALS NEEDED:

Ingredients for Cocoa Cupcakes:

- 1½ cups all-purpose flour*
- 1/3 cup cocoa
- 2 teaspoons baking powder
- 1/3 cup butter, softened
- 1 cup sugar
- 1 egg, beaten
- 1 teaspoon vanilla
- ½ cup water
- ¾ cup mini chocolate chips

*May be half whole wheat flour

Ingredients for Frosting:

- 6 tablespoons butter, softened
- 2 2/3 cups powdered sugar
- 1 to 2 tablespoons milk
- 1 teaspoon vanilla extract

Option for chocolate frosting: ½ cup cocoa plus up to 1/3 cup milk

Equipment

- Large mixing bowl
- Wire whisk

Electric hand mixer
Spoon
Cupcake paper liners
Muffin tin
Wire cooling rack

ACTIVITIES:

- Make cupcakes to share with someone....a neighbor, teacher or special friend.
- While cupcakes are baking make frosting.
- Make white frosting and use food coloring to make a colored frosting.
- Let each family member decorate a special cupcake to share with someone.
- Use the gift tags from this weeks Bake for Family Fun special ideas to attach to your gift!

BAKING ACTIVITY: Cocoa Cupcakes

Cocoa Cupcakes

Makes 18, (1.6 oz.) cupcakes

1½ cups all-purpose flour*
1/3 cup cocoa
2 teaspoons baking powder
1/3 cup butter softened
1 cup sugar
1 large egg, beaten
1 teaspoon vanilla
½ cup water
¾ cup mini chocolate chips

*May be half whole wheat flour

Directions:

1. Preheat oven to 350 degrees F.
2. Line medium-sized (2 ½-inch) muffin cups with cupcake paper liners.
3. Preheat to 350 degrees F.
4. In a bowl, combine with a wire whisk, the flour, cocoa, and baking powder. Set aside.
5. In large mixer bowl, beat the butter or margarine and sugar at medium speed until well blended.
6. Add egg and vanilla; mix to combine.
7. On low speed, add flour mixture alternately with water until well mixed.
8. Stir in mini chocolate chips.
9. Spoon batter into cupcake cups, filling just over half full and no more than 2/3 full.

10. Bake 20-25 minutes, testing for doneness with a toothpick. Cool pan on wire rack 5 minutes.
11. Remove cupcakes and cool completely before frosting and decorating.

Source: Clabber Girl

Frosting

(Makes 2 cups@\$ 1.05)

6 tablespoons butter, softened
2 2/3 cups powdered sugar*
1 to 2 tablespoons milk
1 teaspoon vanilla extract

Directions:

1. In small mixer bowl, beat butter.
2. Add powdered sugar *alternately with milk until spreading consistency.
3. Add vanilla.

Chocolate option: *Add ½ cup cocoa plus up to 1/3 c. milk for spreading consistency.

Source: Hershey Foods

BAKE FOR FAMILY FUN EXPORATION:

- How much does it cost to make your own cupcakes and decorate them compared to purchasing them at the bakery?
- Plan to make cupcakes the next time you need refreshments for a meeting or treats for school.
- Make cupcakes for a local child care or adult care center.

VOCABULARY:

Give: to make a gift of

Help: to make things easier or better

Contribute: to give or participate in a common fund or effort

BOOKS FOR READING TOGETHER:

This is the Bread I Baked for Ned. Crescent Dragonwagon.