



My Cupcake Addiction's Garden Cupcakes

Pastry Chef and entrepreneur Elise Strachan's cupcake & wedding cake business on the Gold Coast of Australia has turned into one of the most popular channels on YouTube: My Cupcake Addiction. Elise offers tutorials in innovative decorations of all things sweet, so that even the most inexperienced bakers can create delicious works of art.

In this class, she'll show you all of her tips and tricks including insider secrets of fondant coloring and modeling, how to make rich, moist chocolate cupcakes, and creative ways to assemble and present them.

Equipment List

Below is our recommended list of equipment for the best possible results. If you have any questions just email us at classeshelp@tastemade.com.

	Fondant Tools & Ingredients	Cupcake Tools	Ganache Tools
Circular paint tray	X		
Egg-crate foam section (6" x 8" piece)	X		
Ziplock bags (small or medium)	X		
Small paintbrush	X		
Knife	X		
Edible marker	X		
White fondant (preferably Bakels or Satin Ice brand)	X		
Small dish of water	X		
Set of circle cutters	X		
Food color paste or gels (don't use liquid food coloring)	X		
Plunge cutters (optional)	X		
Flower shape cutters	X		
Shaker of cornstarch with fine holes	X		
1 jar apricot jam	X		
Pastry brush	X		
Wooden skewer	X		
Small fondant rolling pin	X		
Pizza cutter	X		
Cupcake liners		X	
Standard cupcake tin		X	
Measuring scoop		X	
KitchenAid Mixer (optional)		X	
Spatula		X	X
Mixing bowl			X
Whisk			X
Heavy-based saucepan			X

Shopping List

Here's what you'll need to complete all lessons in the class.

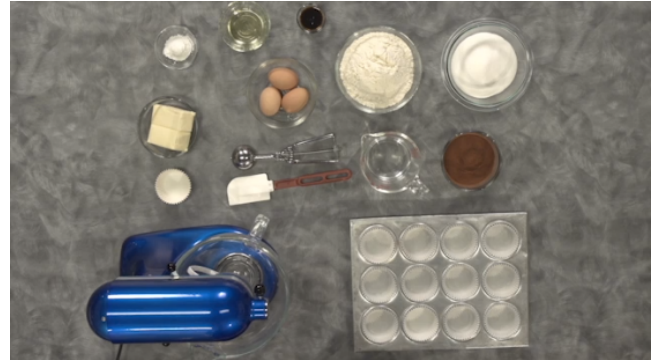
3lbs white fondant (Bakels Pettinice White Rolled Fondant or Satin Ice brand)
Food color paste or gel (don't use liquid food coloring)
1 cup cornstarch (for countertop surface)
1 jar Apricot jam
Cupcake liners
1 ½ cups (340g) Plain flour, sifted
4 tsps Baking powder
1 1/3 cups (315g) Caster sugar (or granulated)
¼ cup (55g) Unsweetened 100% cocoa powder
1 cup (225g) Water, room temperature
3 Tablespoons (40g) Vegetable oil
2 tsps Vanilla bean paste or extract
2 sticks (225g) unsalted butter, softened
3 eggs, room temperature (ex-large)
1 ½ cups heavy cream or whipping cream
3 cups chopped Dark Chocolate (block chocolate)

Chocolate Cupcakes

12-18 large cupcakes (24 small cupcakes)

Ingredients & Prep

- 1 1/2 cups (340g) plain flour, sifted
- 4 tsps baking flour
- 1 1/3 cups (315g) caster sugar (or granulated)
- 1/4 cup (55g) unsweetened 100% cocoa powder
- 1 cup (225g) water, room temperature
- 3 tbsp vanilla bean paste or extract
- 2 sticks (225g) unsalted butter, softened
- 3 eggs, room temperature (extra large)



Step-by-Step

1. Pre-heat oven to 350F / 175C
2. Put dry ingredients into your bowl first – flour, baking powder, sugar and cocoa powder.
3. Then add water, vegetable oil, vanilla bean paste, softened butter, and eggs to the bowl.
4. Mix on low speed to start, once the ingredients are combined turn mixer on high speed for a couple minutes.
5. Scrape down the sides and bottom of the bowl and mix once again to be sure it's all combined and the color is lightened.
6. Using the measuring scoop fill the cupcake tin and liners so that they're two-thirds full.
7. Bake at 350F (175C) for 14 minutes.
8. If the cupcake springs back when pressed lightly in the middle it's done.

Dark Chocolate Ganache

Ingredients & Prep

- 1 1/2 cups heavy cream or whipping cream
- 3 cups chopped dark chocolate (block chocolate)



Step-by-Step

1. Pour the heavy cream into the saucepan and bring to a boil, whisking occasionally.
2. Turn off the heat and immediately pour the chopped chocolate into the saucepan with the cream.
3. Whisk until fully combined and smooth.
4. Transfer the chocolate mixture into a glass bowl to cool until it becomes thick and spoonable.



What's next??

Try My Cupcake Addiction's Beehive Cake class on Tastemade. Link--> <https://www.tastemade.com/classes/class-14>

In this class, Elise will show you how to make an incredible Beehive Cake. By the end of this class, you'll have the secret to silky chocolate ganache, know how to make a delicious chocolate mud cake, be able to use techniques for wrapping and covering fondant, and know how to model fondant into shapes like bees and flowers.