

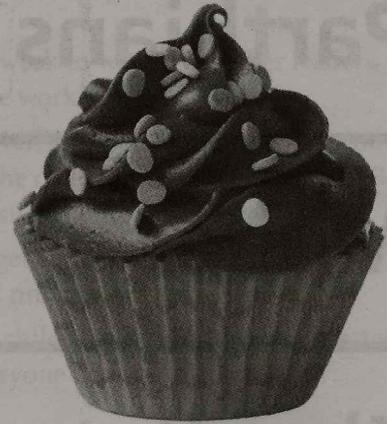
SESSION 1

Fiery cupcakes instructions

Bake the cupcakes ahead of time. Bring supplies for the children to frost them during Explore (Create).

Supplies:

- One box yellow cake mix, water, oil, eggs (or ingredients to make your own cupcakes)
- One can frosting (or ingredients to make your own)
- Several bowls
- Food coloring (red and yellow)
- Muffin tins
- Toothpick
- Mixing spoons
- Frosting piping bag or resealable plastic bags
- Sprinkles (optional)



Directions:

Follow box instructions to prepare cake batter. Separate batter into three bowls. Add red food coloring to one bowl and orange food coloring (mix red and yellow drops) to another. Leave the batter in the third bowl yellow. Grease or line muffin tins (enough for 24 muffins). Pour a bit of red, then orange, then yellow cake batter into each tin. Lightly swirl the batter with a toothpick. Bake according to box directions (or at 375°F / 190°C for about 20 minutes). Let the muffins cool.

Split a can of frosting into three bowls. (Make your own frosting by mixing together 1 C / 250 ml butter, 3 C / 750 ml powdered sugar, 1 t / 5 ml vanilla extract, and 1–2 T / 15–30 ml milk.) Add food coloring to make red, yellow, and orange frosting. Put frosting into piping bag or resealable plastic bags with a corner snipped off. Squeeze frosting in dollops shaped like flames on top of cupcakes, adding each color to each muffin. Finish with red, orange, and/or yellow sprinkles if desired.