



DESIGNER CHOCOLATE CUPCAKES

Fun, fast and easy. Kids will delight at designing their own personal treat.

CUPCAKES:

1-1/2 cups	ROBIN HOOD® All Purpose Flour	375 mL
2/3 cup	cocoa, sifted	150 mL
1 tsp	baking powder	5 mL
1 tsp	baking soda	5 mL
1/4 tsp	salt	1 mL
2	eggs	2
1-3/4 cups	granulated sugar	425 mL
1/2 cup	CRISCO® Canola or Vegetable Oil	125 mL
1-1/4 cups	water, room temperature	300 mL

DECORATION:

2 cups	prepared frosting	500 mL
	CAKE MATE® Decorating Icing with Tips	
	CAKE MATE® Scribblers Icing	
	CAKE MATE® Zoo Decors	

PREHEAT oven to 350°F (180°C). Line 18 muffin cups with paper liners. **CUPCAKES:** Combine

first 5 dry ingredients. Mix eggs, sugar, oil and water in large mixing bowl until blended. Add dry ingredients, stirring until smooth. Pour into lined muffin cups. **BAKE** at 350°F (180°C) for 25 – 30 minutes, or until toothpick inserted in centre comes out clean. Cool completely. **DECORATION:** Using tip of sharp paring knife, cut a small cone from top of cupcake. Remove and cut tip off cone. Fill hole with CAKE MATE® Decorating Icing. Replace cone. Cover top of cupcake with prepared frosting. Decorate tops creatively with CAKE MATE® Scribblers Icing and Zoo Decors. Have fun!
TIP: Keep a supply of cupcakes on hand. They're convenient to have for birthday parties and rainy-day entertainment.



PREPARATION TIME: BAKING TIME: DECORATING TIME: FREEZING:
15 MINUTES 30 MINUTES IT'S UP TO YOU! 18 CUPCAKES EXCELLENT, UNDECORATED



MAGIC CHOCOLATE TOFFEE BARS

Luckily these bars are as easy to make as they are to eat because they won't last long.

1-1/2 cups	CHIPITTS® Semi-Sweet Chocolate Chips	375 mL
3/4 cup	flaked coconut	175 mL
3/4 cup	CHIPITTS® SKOR® Toffee Bits	175 mL
1/2 cup	sliced almonds	125 mL
1-1/2 cups	ROBIN HOOD® All Purpose Flour	375 mL
1/3 cup	granulated sugar	75 mL
3/4 cup	LACTANTIA® Butter	175 mL
1	can (300 mL) EAGLE BRAND®	1

coconut, SKOR® Toffee Bits and almonds. Set aside. **COMBINE** flour and sugar. Cut in butter until mixture is crumbly. Press firmly into greased pan. **BAKE** at 350°F (180°C) for 12 minutes, or until light golden. **POUR** Eagle Brand evenly over crust. Sprinkle with chocolate chip mixture. Press down firmly. **BAKE** 25 – 30 minutes, or until lightly browned. Cool; cut into bars.
TIP: Substitute CHIPITTS® Milk Chocolate or White Chocolate Chips for Semi-Sweet.

PREHEAT oven to 350°F (180°C). Spray a 13" x 9" (33 cm x 23 cm) cake pan with PAM Cooking Spray. **COMBINE** CHIPITTS® Chocolate Chips,



PREPARATION TIME: BAKING TIME: FREEZING:
10 MINUTES 42 MINUTES ABOUT 24 BARS EXCELLENT