

## **PIONEER DAY – LAURA’S LITTLE MAPLE CAKES**

*The cakes were too pretty to eat. Mary and Laura just looked at them. But at last Laura turned hers over, and she nibbled a tiny nibble from underneath, where it wouldn't show.*

### **TOOLS**

Measuring cups

Measuring spoons

Small saucepan

3 medium-sized bowls

Whisk

2 12 mini-muffin nonstick pans

Wooden spoon or hand-held mixer

Plates or little cups for toppings

### **DRY INGREDIENTS**

1¼ cups flour

½ teaspoon baking soda

Pinch of salt

½ teaspoon ginger

### **WET INGREDIENTS**

2 Tablespoons unsalted butter

½ cup maple syrup

1 egg

½ cup sour cream

**TOPPINGS** (Choose at least three toppings for each cupcake) Butter (to grease the tins)

2 shakes multi-colored sprinkles

Slice of strawberry

Whole raspberry or blueberry

½ seedless grape (dipped in sugar)

1 dried currant

1/8 teaspoon strawberry jam

Edible flowers (unsprayed): violet, red or white clover, pansy lilac or lavender. *Use your imagination!*

### **MAPLE ICING**

1 cup confectioner's sugar

½ Tablespoon unsalted butter, softened

Pinch of salt

¼ teaspoon vanilla

1/3 cup maple syrup

### **DIRECTIONS** (Makes 24 mini-cupcakes)

1. Ask a grown-up to help you preheat the oven to 375° and to help you melt the 2 tablespoons butter in the small saucepan over medium heat.
2. Put the dry ingredients into one bowl and mix. Combine wet ingredients in another bowl and whisk together. Add the wet to the dry ingredients. Mix quickly, just until thoroughly blended.
3. Grease the muffin tins and fill them using two tablespoons, one to scoop the batter, the other to push it off into the tin.
4. Bake for 12 minutes, or until the cakes are a light golden color. When they are cool enough to handle, remove from the pans.
5. To make maple icing, blend sugar, butter, salt, and vanilla. Add maple syrup and beat until completely smooth.
6. Decorate each cake by dipping the top of each into the icing and giving it a twist. Turn right side up, and while the icing is still moist, garnish with a variety of toppings.