

## **cupcakes-cup**

Everything you are looking for about Cupcakes cup, recipes, and cupcakes cookware.

Cupcakes where first experienced in the United states in the 19th century.

In London they are referred to as Fairy Cakes. They were first baked in a an aluminum cup.

Cupcakes were simpler and faster to bake than large sized cakes which would often burn before it was done with the cooking. A cup made it easier. A lot of people may consider cupcakes the greatest finger food ever. Eat your cupcakes and toss out the paper liner cup.

Cupcakes are also know as 1234 cakes, or numbers cake.

This is referring to the 1st cup cake recipes. 1 cup butter, 2 cup sugar, 3 cup flour, and then 4 eggs. Like a pound cake where each of the ingredients are a pound. Usually people think the cupcake is called that from the paper cup it's served with. When actually it is actually, cup cake. Again, like the pound cake, its about the measurement. Cup cakes are by the cup and a pound cake is done by the pound. Cupcakes fit right in. Shortly we will blog about the cooking vessels used to make a "cup cake", a lot of great recipes, and different types of unique frostings you have never had.

<http://cupcakecups.com/cupcake-liners>

Also addressing these cupcakes terms:

silicone, paper, liners, pans,  
white cupcakes, moist, red velvet, sprinkles, pans,  
paper cups, moist, chocolate, vanilla,  
easter cupcakes, christmas cupcakes, mint