

cupcakes-cups

All about Cupcakes cups, recipes, and cupcakes cookware.
Cupcakes were first delivered to the US in the 1800's.

In England they are called Fairy Cakes. They were first cooked in a tin aluminum cups.

Cupcakes were easier and quicker to bake than a full sized cake which often burned before it was finished cooking.

Some may consider cupcakes the ULTIMATE finger food. Easy and fun, Eat your cupcakes and trash the paper cups.

Cupcakes are also known as 1234 cakes, or numbers cakes.

This refers to the first cupcake recipe. 1 cup butter, 2 cups sugar, 3 cups flour, and 4 eggs. Like a pound cake. It's a pound for each. People often think cupcakes are named after the paper cup they are served in. When actually it is actually, cup cake. Again, like the pound cake, it's about the measurement. Cup cakes are by the cup and a pound cake is mixed by the pounds.

Soon we will talk about the cooking containers used to bake a "cupcake", recipes, and frostings:

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