

cupcakes-liner

Cupcake Liners. They have come a long way since the first cupcake.

They were first cooked in cups made of pottery.

(which is where we picked the name Cupcake cups!)

Then they were cooked in muffin pans due to the size and similar shape of the cupcake to a muffin. Not to mention you could cook many in one pan.

Anywhere from a half dozen to a dozen were made at one time in one pan.

Truth is you can use any small cooking dish to cook them in

and skip the liners. Cupcakes are cooked in mugs, ramekins, etc.

The average serving in one of the cups is 3.5 to 4.5 ounces.

The cupcake liners have several uses. The first obviously being, you can remove the cupcake from the pan much easier and faster. They also allow the baker to remain true to the recipe. Since adding butter, flour, or

cooking spray, could alter what they have mixed and the exact taste they are trying to achieve. That makes the cupcake liners the perfect solution.

After all, butter is half water and half fat. Even a little bit too much flour can make a cupcake too dry. And nonstick sprays, well... they do not bake

openly very well. This would explain why the liners have remained so popular throughout the years. Cupcakes Liners also make pan clean up

breeze. Practically unnecessary if the cupcake batter is placed in cleanly

=)

Cupcakes cups liners come in all sorts of varieties. This makes keeping with a party theme much easier and a lot more fun. You can contrast the liner with the frosting or match them with the sprinkles! They come in different sizes. From extra small to JUMBO size! They are usually very thin liners but there are foil liners that offer not only a shine but a thicker

liner. Some foil ones are thick enough to cook in eliminating the need for a cupcake or muffin pan. Just fill them as usual and cook them on a cookie

sheet or another type of pan. (you can also use multiple paper cupcake liners to add support to paper liners) Who wants people touching their

food!? If you think about it, a cupcake liner can actually help prevent the eating of germs when cupcakes are passed around. Have you ever been to

a Birthday party where the piece of cake travels from hand to hand??

Finally, there are new types of cupcake liners out that are reusable. Just like the new cupcake silicone cooking ware or cookware, there are

silicone cupcake liners. Often they are able to be cooked in. They are reusable. Silicone liners are also simple to clean. But for me, I'll stick with

the old fashion cupcake paper liners!

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