

THE PERFECT CUPCAKE (makes 12 cupcakes) *by Kate Spain*

1½ cups unbleached all-purpose flour	½ cup sour cream
1 cup sugar	1 large egg, room temp.
1½ teaspoon baking powder	2 large egg yolks, room temp.
½ t salt	1½ teaspoon pure vanilla extract
8 T (1 stick) unsalted butter, room temp.	1 recipe chocolate ganache frosting

- Adjust oven rack to middle position; preheat oven to 350 degree. Line standard muffin tin with cupcake liners
- Whisk together flour, sugar, baking powder, and salt in bowl. Add butter, sour cream, egg and egg yolks, and vanilla; beat at medium speed of mixer until smooth and satiny (about 30 sec.). Scrape down sides of bowl w/ spatula and mix by hand until smooth and no air pockets remain. Divide batter evenly among prepared tin.
- Bake until cupcake tops are pale gold and toothpick inserted into center comes out clean (20-24 minutes)
- Lift cupcakes from tin and cool on wire rack until they reach room temp.

Generously frost cooled cupcakes. Eat! YUMM

Cook's Note: to double this recipe, which I highly recommend, use 3 whole eggs and 2 yolks, and double the remaining ingredients

Cook's Note: this recipe can be doubled. Don't let ganache chill for more than an hour before whipping. Excessive whipping may also cause the ganache to curdle

CHOCOLATE GANACHE FROSTING (makes 2 cups)

1 cup heavy cream
8 oz. semisweet or bittersweet chocolate, chopped

- Bring cream to a boil in a small saucepan. Place chopped chocolate in a medium bowl and pour boiling cream over. Cover with foil and let stand 5 minutes.
- Remove foil and whisk until smooth. Cover with plastic wrap and refrigerate until cool and slightly firm (45 min-1 hour)
- Transfer cooled mixture to bowl of standing mixer fitted with whisk attachment (or use hand mixer); whip mixture at medium speed until fluffy and mousse-like, and forms medium stiff peaks (about 2 mins).



PARFAIT

from Kate Spain

□ Print 1 (9"x22"):

1-16"x 2"

1-8"x 2"

2-5"x 2"

2-3½"x 2"

■ Print 2 (9"x22"):

4-3 ½"x 3 ½"

1-8"x 2"

2-2"x 2"

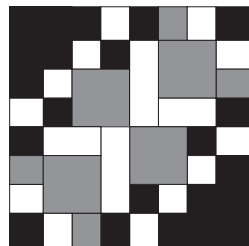
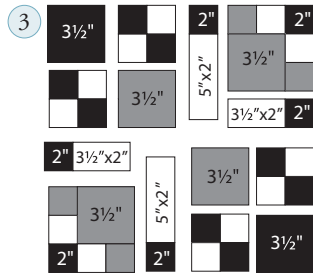
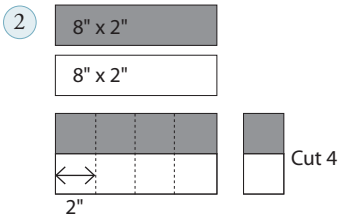
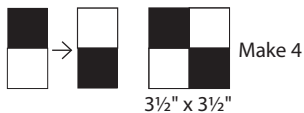
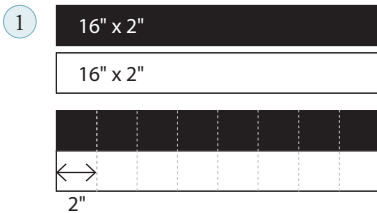
■ Print 3 (9"x22"):

1-16"x 2"

2-3½"x 2"

4-2"x 2"

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12 ½" x 12 ½" with seams