



Confectionately Yours

French-Toast Cupcakes

(makes approximately 12 cupcakes)

INGREDIENTS:

1/2 cup raisins
1/3 cup dark brown sugar
1 teaspoon cinnamon
2–3 tablespoons maple syrup, plus more
1/2 cup margarine
1/2 cup sugar
2/3 cup milk
1/2 cup yogurt
1-1/2 teaspoons vanilla extract
1-1/4 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

INSTRUCTIONS:

1. Preheat the oven to 350°F. Line a cupcake pan with cupcake liners.
2. In a small bowl, mix together the raisins, dark brown sugar, cinnamon, and maple syrup, and set aside.

3. In a large mixing bowl, cream the margarine and sugar with an electric mixer until light and fluffy. Add the milk, yogurt, and vanilla extract, and mix until smooth.
4. In a separate large bowl, sift together the flour, baking powder, baking soda, and salt, and mix. Slowly add the dry ingredients to the wet, and mix until smooth.
5. Fill the cupcake liners one-half to two-thirds of the way full. Then drop a spoonful of the raisin mixture into the center of each, swirling it into the batter with a toothpick to create a cinnamon-raisin-bread effect.
6. Bake for 20–22 minutes, until an inserted toothpick comes out clean. Remove from the oven and allow to slightly cool. Then, while still warm, poke multiple holes into each cupcake. Drizzle around 1 teaspoon of maple syrup on each cupcake to soak through. When cooled, frost each cupcake with vanilla frosting.

Vanilla Frosting

INGREDIENTS:

1/2 cup margarine, softened
1/2 cup shortening
1 teaspoon vanilla extract
3-1/2 cups confectioners' sugar
1–2 tablespoons milk

INSTRUCTIONS:

1. In a large bowl, with an electric mixer, cream together the margarine and shortening. Beat in the vanilla extract.
2. Slowly beat in the confectioners' sugar, in 1/2-cup intervals, adding a little bit of milk whenever the frosting becomes too thick. Continue mixing on high speed for about 3–7 minutes, until the frosting is light and fluffy.

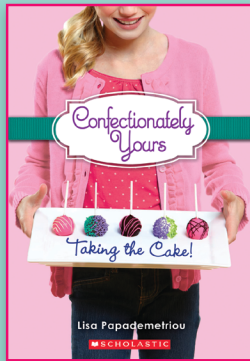
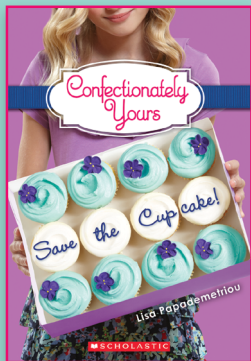
Recipe for a Sweet Read

INGREDIENTS:

- *Confectionately Yours* by Lisa Papademetriou!
- Confectionately Yours website, scholastic.com/ConfectionatelyYours
- Your favorite cupcakes and tea, if you please!

INSTRUCTIONS:

- Mix ingredients and enjoy!
- Try all of the books in the series for best results!



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