

# CAM Birthday Cupcakes

*Enjoy the deep dark chocolate taste with the right amount of sweetness in a delicious cupcake.*

## Ingredients:

### For Cupcake:

- 6 tablespoons all-purpose flour
- ¼ cup unsweetened cocoa powder
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- 1/8 teaspoon salt
- 1 large egg
- ½ cup brown sugar
- ¼ cup granulated sugar
- 3 tablespoons canola oil
- 1 teaspoon vanilla extract
- ¼ cup buttermilk

### For Frosting:

- 1/3 cup unsalted butter, room temperature
- 3 ounces fat free cream cheese
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- 1 cup powdered sugar
- Green & yellow food dye (optional)

## Directions:

### Cupcake:

1. Preheat oven to 350°F and line an 8-cup muffin pan with cupcake liners.
2. In a large bowl, whisk together flour, cocoa powder, baking powder, baking soda, and salt.
3. In a separate bowl, whisk together egg, both sugars, oil, and vanilla.
4. Pour half of the wet ingredients into dry ingredients. Add half of the buttermilk and gently whisk for a few seconds.
5. Stir in the remaining wet ingredients and buttermilk until combined, do not overmix.
6. Pour batter into liners and fill only halfway. Cupcakes will rise while baking.
7. Bake for 18 – 20 minutes, or until toothpick comes out clean. Remove from oven and allow to completely cool down before frosting.

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### Frosting:

1. While cupcakes are baking, whisk together the butter, cream cheese, and vanilla extract until thoroughly combined. Stir in salt and powdered sugar.
2. Divide into two bowls and mix in green food coloring to one bowl and yellow to the other. Store in fridge until cupcakes are cooled.
3. Pour batter into piping bags or Ziploc bags with the corner cut off. Pipe green frosting onto half of the cupcakes and yellow onto the other half.

### **Nutrition Information/ Amount per serving:**

Calories	275 kcal
Total fat	14 g
Saturated fat	6 g
Cholesterol	45 mg
Sugars	28 g
Protein	4 g
Total Carbohydrates	35 g
Dietary Fiber	1 g
Sodium	234 mg
Added Sugars	27 g



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