

# Sweet Rivalry Recipes

## Sweet Rivalry is Terri Gillespie's latest release!

The story of twin sisters—Raven and Sarah—who were tragically separated as toddlers and reunited after twenty years, through their love of baking. But will rivalries separate them again?

### Raven's Dr Pepper Chocolate Cupcakes with Fritos Frosting

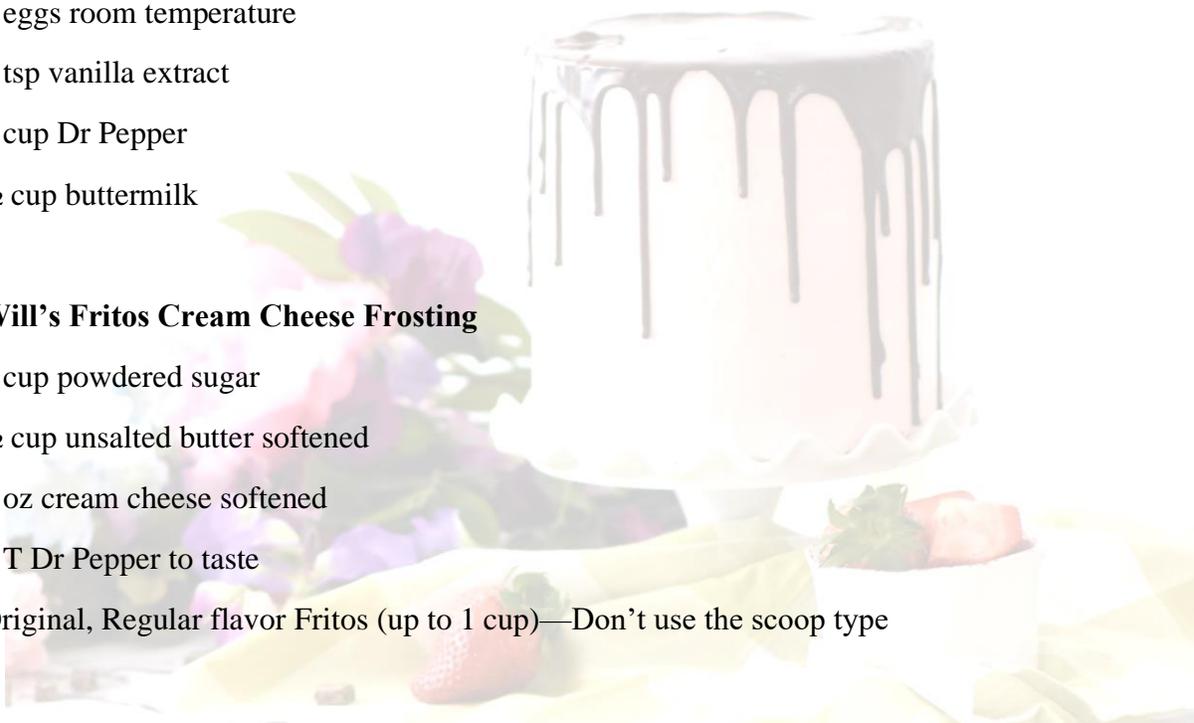
The Recipe That Almost Won the *Cupcake Rivalry* competition for Raven and Will

#### Raven's cupcake recipe:

- 2 cups all-purpose flour
- 1 tsp baking soda
- ¼ cup unsweetened cocoa powder
- 1 cup unsalted butter softened
- 1 cup granulated sugar
- ½ cup brown sugar packed
- 2 eggs room temperature
- 2 tsp vanilla extract
- 1 cup Dr Pepper
- ½ cup buttermilk

#### Will's Fritos Cream Cheese Frosting

- 4 cup powdered sugar
- ½ cup unsalted butter softened
- 6 oz cream cheese softened
- 4 T Dr Pepper to taste
- Original, Regular flavor Fritos (up to 1 cup)—Don't use the scoop type



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## Instructions:

### Raven's Chocolate Dr Pepper Cupcakes

1. Preheat the oven to 350° F. Prepare 2-12 count muffin tins with cupcake cup liners (22-24 total).
2. In a medium bowl, sift together flour, baking soda, and cocoa powder. Set aside.
3. Using a stand mixer (or a hand mixer and large bowl), add in butter, granulated and brown sugars, eggs, and vanilla. Beat on low until fluffy, about 2-3 minutes.
4. Keeping mixer speed on low, add half of the dry ingredients to the wet ingredients. Mix in the Dr Pepper.
5. Add the other half of the dry ingredients as well as the buttermilk. Mix until just combined—do not overmix. Batter should be thick and fluffy.
6. Pour cupcake batter into prepared muffin tin, filling cups 2/3 full. Tap the tin on the counter a few times to level the batter.
7. Bake cupcakes one batch at a time for 18-20 minutes, or until a toothpick comes out clean.
8. Place muffin tin on a wire cooling rack to cool for 5-10 minutes, then remove cupcakes and allow to finish cooling on wire rack.
9. Wait until cupcakes are completely cooled before applying the frosting.

### Will's Fritos Cream Cheese Frosting

1. Use a clean stand mixer (or a hand-mixer & large bowl) on high speed beat the softened butter until smooth and creamy, roughly 2 minutes.
2. Drop speed to low and slowly add the powdered sugar. May be clumpy at this stage—don't worry.
3. Keeping speed on low, slowly beat in softened cream cheese. Will recommends cutting the cream cheese into 4-5 pieces and mixing in one piece at a time.
4. Finally, add in the Dr Pepper. Now if you want more Dr Pepper flavor, you can add more, and you can add up to a cup more of powdered sugar, but after that, you lose the great cream cheese flavor.
5. Finely ground ½ cup of Fritos. Almost as fine as coffee grounds. Fold in by hand into frosting.
6. Frost the cupcakes.
7. Remaining Fritos you can either roughly ground and sprinkle on top, or Will likes to leave one Frito curl nestled on top, right before serving.
8. Eat immediately—I mean, who would wait?

### Raven's Vegan, Soy-Free, Nut-Free Fudge, Mint and Raspberry Cupcakes

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That's a mouthful—a mouthful of goodness! These mini-cupcakes flew off the shelf at Sweet's Bakery.

Cupcakes:

- 1 cup coconut milk
- 1 Tablespoon white vinegar
- 1 cup gluten-free all-purpose baking flour
- ½ cup unsweetened cocoa powder
- ¾ teaspoon baking soda
- ½ teaspoon double-acting baking powder
- ¼ teaspoon plus 1/8 teaspoon xanthan gum
- ¼ teaspoon salt
- ¾ cup sugar
- 1/3 cup vegetable oil
- 1-1/2 teaspoon pure vanilla extract

Mint Frosting

- ½ cup vegan butter
- 3 cups confectioners' sugar
- 2 Tablespoons coconut milk
- 2 teaspoons mint extract
- ½ teaspoon vanilla bean paste
- ¼ teaspoon salt

Raspberry Compote

- 1 cup fresh raspberries
- 1 Tablespoon sugar

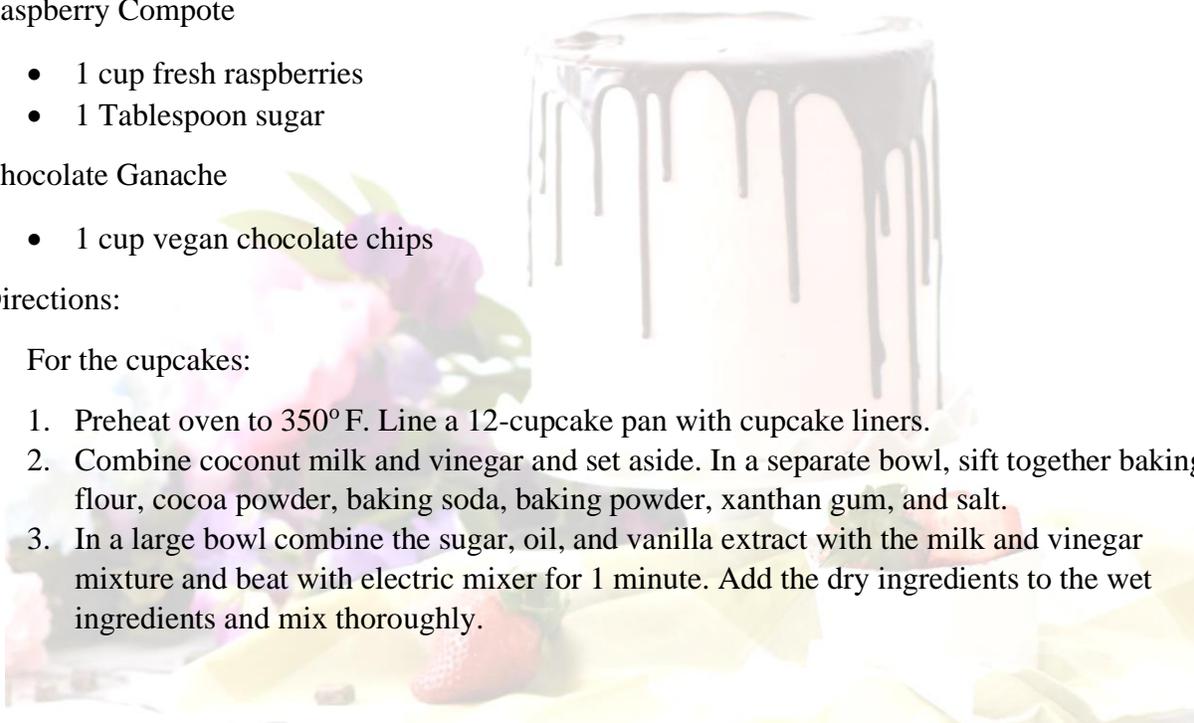
Chocolate Ganache

- 1 cup vegan chocolate chips

Directions:

For the cupcakes:

1. Preheat oven to 350° F. Line a 12-cupcake pan with cupcake liners.
2. Combine coconut milk and vinegar and set aside. In a separate bowl, sift together baking flour, cocoa powder, baking soda, baking powder, xanthan gum, and salt.
3. In a large bowl combine the sugar, oil, and vanilla extract with the milk and vinegar mixture and beat with electric mixer for 1 minute. Add the dry ingredients to the wet ingredients and mix thoroughly.



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4. Fill cupcake liners  $\frac{3}{4}$  full of batter, tap the pan on counter to level batter. Bake until tops spring back when touched, about 22 minutes.
5. Cool cupcakes completely.
6. Once cool, remove cupcakes from paper liners and cut horizontally in half creating two pieces—like a sandwich.

For the Frosting:

1. Whip butter until it is white and creamy, about 3 minutes.
2. Add confectioners' sugar 1 cup at a time until thoroughly combined.
3. Add coconut milk, mint extract, vanilla bean paste, and salt. Mix until smooth.
4. Put frosting in a piping back (or use a zip lock bag) and cut  $\frac{1}{2}$  inch off the tip.

For the Compote:

1. Combine raspberries and sugar in small skillet and cook over low heat for 10 minutes, stirring occasionally. Remove from heat and let cool.

For the Ganache

1. In a small saucepan, melt the chocolate chips over low heat, stirring frequently. Remove from heat and let cool until it is still warm and easy to spread.

To Assemble:

1. Lift top off a cupcake and generously frost the bottom with mint frosting.
2. Drizzle with raspberry compote and replace top.
3. Spread approximately 1-1/2 Tablespoons of ganache on top.

OPTIONAL

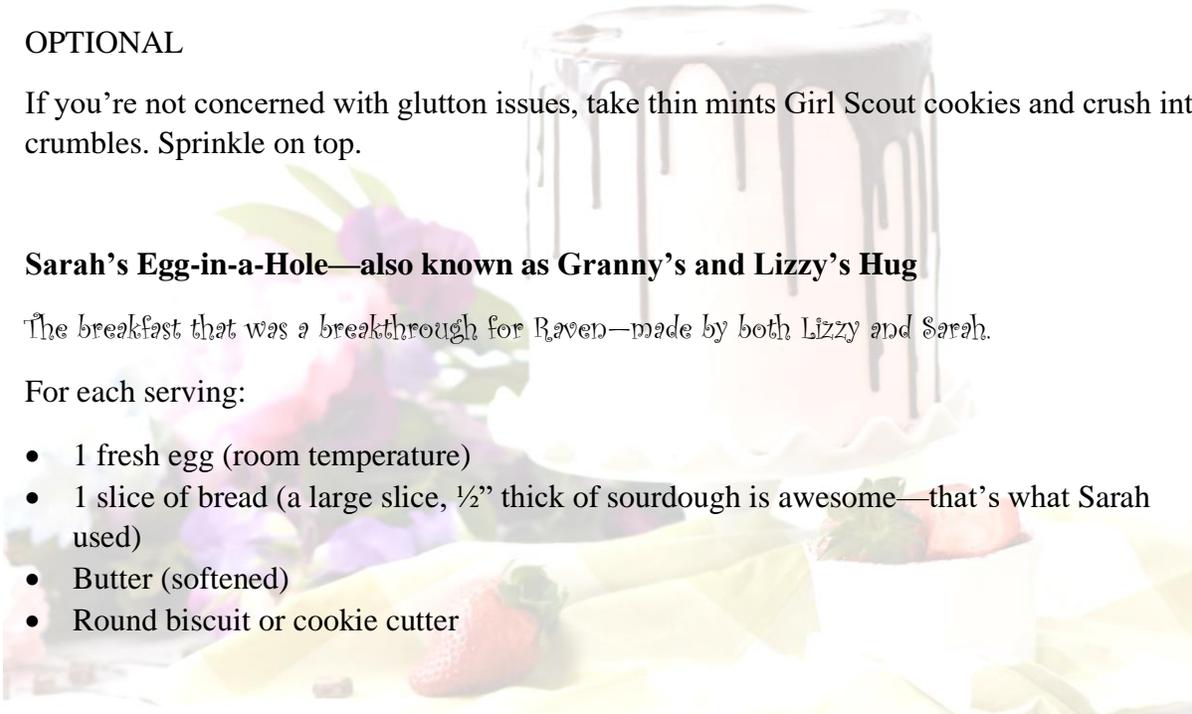
If you're not concerned with gluten issues, take thin mints Girl Scout cookies and crush into crumbs. Sprinkle on top.

### **Sarah's Egg-in-a-Hole—also known as Granny's and Lizzy's Hug**

*The breakfast that was a breakthrough for Raven—made by both Lizzy and Sarah.*

For each serving:

- 1 fresh egg (room temperature)
- 1 slice of bread (a large slice,  $\frac{1}{2}$ " thick of sourdough is awesome—that's what Sarah used)
- Butter (softened)
- Round biscuit or cookie cutter



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### Directions:

1. 1 Tablespoon Butter in an iron skillet and melt on medium.
2. In the meantime, crack an egg into a small bowl.
3. Using a biscuit or round cookie cutter, cut a hole in the center of the bread. (Be careful to not get too close to the edges of the bread).
4. Butter both sides of the bread, including the piece from the “hole.”
5. Place the bread and hole piece in the skillet—be sure the pan is hot, and the butter melted.
6. Add a pat of butter into the hole and let it melt.
7. Carefully place the egg in the hole.
8. Cook until the yolk is white, but the yolk is still runny, then gently flip over. Flip over the little round hole piece, too. (The little hole piece is a great way to check to see if the bread has browned enough, but it does take a bit of finesse)
9. Cook only a minute or two on this side.
10. Remove from pan and enjoy!
11. If you want to enjoy like Raven and Sarah, utensils optional. However, I recommend utensils.

Our family saves the little round hole piece as “dessert.” Place a dollop of jam or jelly and enjoy the extra goodness. Apple butter is the best!

