ST. AGNES · JANUARY 21

St. Agnes lamb cupcakes

Prep 30 min **Cook** 20 min **Cool** 40 min **Total** 1 hr 30 min **Makes** 12 cupcakes **Level** Easy

ADULT SUPERVISION REQUIRED

Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot. Marshmallows and chocolate chips can be choking hazards for children under 4. For toddlers, use frosting swirls instead.

ALLERGY INFORMATION

Contains wheat (gluten), milk, and egg. Chocolate chips often contain soy, and marshmallows contain gelatin, so check the labels. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

Cupcakes

- 1½ cups (190 g) all-purpose flour
- 1½ tsp baking powder
- ¼ tsp salt
- ½ cup (115 g) butter, softened
- ¾ cup (150 g) sugar
- 2 eggs, at room temperature
- 1½ tsp vanilla extract
- ½ cup (120 ml) milk, at room temperature

Frosting

- ½ cup (115 g) butter, softened
- 2 cups (240 g) powdered sugar
- 1 to 2 tbsp milk
- 1 tsp vanilla extract

Lambs

- About 3 cups (150 g) mini marshmallows
- 12 large marshmallows, for the faces
- 24 mini chocolate chips, for the eyes

METHOD

1. Heat the oven to 350°F (175°C) and line a 12-cup muffin pan with paper liners.
2. Whisk the flour, baking powder, and salt in a bowl.
3. Beat the butter and sugar until pale and fluffy, about 3 minutes. Beat in the eggs one at a time, then the vanilla.
4. Mix in half the flour, then the milk, then the rest of the flour, just until smooth.
5. Fill the liners about two-thirds full and bake 18 to 22 minutes, until a toothpick in the center comes out clean. Cool completely on a rack.
6. For the frosting, beat the butter until creamy, then beat in the powdered sugar, vanilla, and enough milk to make it soft and spreadable.
7. Spread frosting on each cupcake and cover it with mini marshmallows for fluffy wool. Press a large marshmallow near one edge for the face, stick on two chocolate-chip eyes with a dab of frosting, and pinch two mini marshmallows flat for ears.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Line the muffin pan
- Spread the frosting
- Cover each lamb with marshmallow wool
- Give each lamb a face (no two will look alike)

GOOD TO KNOW

- No marshmallows? Pipe little swirls of frosting with a star tip for curly wool.
- Bake the cupcakes a day ahead, store them covered once cool, and decorate them on the feast day.

A BLESSING BEFORE WE EAT

Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. Saint Agnes, pray for us. Lamb of God, you take away the sins of the world, have mercy on us.