



Classroom  
Cupcake Wars  
Competition

A decorative border of various cupcakes surrounds the page. The cupcakes have different colored liners (purple, blue, green, pink) and toppings (white frosting with sprinkles, pink frosting with swirls, brown frosting with swirls, yellow frosting with swirls, and brown frosting with swirls).

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A decorative border of various cupcakes surrounds the text. The cupcakes have different colored liners (purple, blue, green, pink, yellow) and toppings (chocolate, pink frosting, yellow frosting, sprinkles).

# Background

- Based on Food Network's popular Cupcake Wars competition
- Four cupcake bakers compete in elimination challenges
- Two display 1,000 cupcakes following a theme

– <http://www.foodnetwork.com/videos/la-kings-cupcake-war/66830.html>

A decorative border of various cupcakes surrounds the text. The cupcakes have different frosting colors (yellow, pink, brown, white) and are topped with different decorations (sprinkles, swirls).

# Recipes

- All cupcakes are to be made from scratch
- No cake mixes.
- Secret ingredient should be incorporated.
- Recipes should yield 24 cupcakes.
- Cupcakes will be of regular size.
- Only white cupcake liners will be provided.



# Icing

- Made from scratch
- Secret ingredient should be incorporated
- Basic color gels will be provided
- Limited decorations for theme will be provided.
- All other decorations will be at students' expense if so desired.

A decorative border of various cupcakes surrounds the page. The cupcakes have different colored liners (purple, blue, green, pink, yellow) and toppings (white, pink, brown, yellow, chocolate frosting with sprinkles).

# Time

- Two class periods to choose a team, recipe, and draw display.
- One class period to prepare mix, bake, and cool cupcakes.
- One class period to prepare icing and begin decorating cupcakes.
- One class period to set up display and present cupcakes.



# Displays

- A 3 x 4 area due to limited space
- 12 cupcakes displayed and will be judged first.
- Each judge will be presented with TWO cupcakes
- All entries will be assessed with a rubric.



# Recipe Cost Analysis

Ingredients	Amount needed	Purchase Price and Size	Unit Price
Flour	2 ½ cups	\$2.29/5 lb.	\$.57
Sugar	1 ½ cups	\$2.64/4 lbs.	\$.50
Eggs	2	\$1.58/12	\$.26



# Recipe Nutritional Analysis

Ingredient and Amount Needed	Serving Size	Servings Used in Recipe	Calories	Calories from Fat	TOTAL FAT % DAILY VALUE	SATURATED FAT % DAILY VALUE
Flour 2 ½ cups	¼ cup	10	100x10 1,000	0	0%	0%
Sugar 1 ½ cups	1 tsp.	72	15x72 1080	0	0%	0%
Eggs 2	1	2	70x2 140	45x2 90	7%	8%



# Judges

- Three or four judges will evaluate display and cupcakes.
- Score
  - Display
  - Use of special ingredient
  - Flavor of cupcake
  - Flavor of icing
  - Presentation
- Judges rulings are final.





# Ideas

## Secret Ingredient

- Be creative!
- Chocolate
- Coconut
- Fruits
- Meats
- Vegetables
- Various nuts (be wary of allergies)

## Themes

- Athletic events
- Birthdays
- Cinco de Mayo
- Earth day
- Graduation
- Holidays
- Mother's Day
- Spring Break



# References/Resources

## Textbook:

- (2010). *Culinary essentials*. Woodland Hills, Illinois: Glenco, McGraw-Hill.

## Website:

- Food Network

It's cupcake vs. cupcake in Food Network's tastiest competition yet! Each week on Cupcake Wars, four of the country's top cupcake bakers face off in three elimination challenges until only one decorator remains.

- <http://www.foodnetwork.com/cupcake-wars/index.html>