



## Kahlúa Cupcakes

Yield: 18 cupcakes

### Cupcakes

- 1 cup sweet butter, softened
- 1 cup superfine sugar
- 2 cups self-rising flour
- 4 eggs
- 1 teaspoon orange extract

### Frosting

- 2 cups confectioner's sugar, sifted
- 1/2 cup sweet butter, softened
- 1/4 cup sour cream
- 2 tablespoons Kahlúa
- 1 tablespoon grated orange zest

### Cupcakes

1. Preheat oven to 350°F and line muffin cups with paper baking liners.
2. Combine all of the cupcake ingredients in a mixing bowl and beat with an electric mixer until smooth and pale, about 2-3 minutes.
3. Spoon batter into the lined muffin cups and bake 20 minutes, or until a tester inserted in the center of the cupcake comes away clean. Remove pan from oven and cool for 5 minutes; then remove cupcakes to cool on a rack.

### Frosting

1. Beat confectioners' sugar and butter together in a mixing bowl until soft and creamy.
2. Stir in the sour cream, Kahlúa, and orange zest and mix well.
3. Spread or swirl frosting on the cooled cupcake tops.

## I Heart Cupcakes

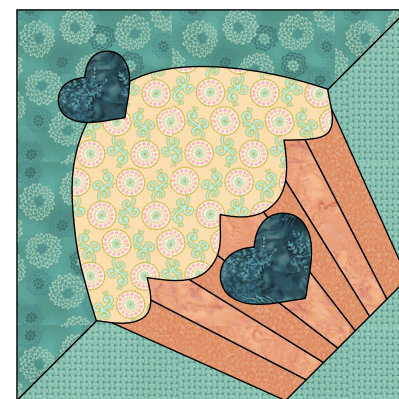
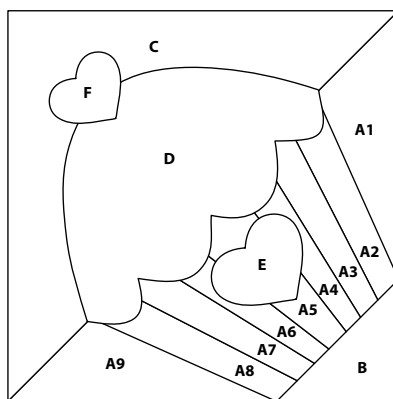


Figure 1  
Finished Size: 8" square

## Fabric Requirements

- 6" x 10" scrap of print for lower background pieces A1, A9, and B
- 10" square of upper background print for C (enough for 2 blocks)
- 4 1/2" x 8" scrap of print in desired color for the frosting
- 2 1/2" x 4 1/2" piece of red print for the heart appliques E and F
- Scraps of 2 dark, OR 2 medium, OR 2 light fabrics in the same color family for the cupcake bottom pieces (A2-A8)
- Sheet of legal-size white paper for foundation piecing
- Fusible web
- Optional: Template plastic

## Cutting

**Note:** Section A1-9 is paper pieced. See Step 1.

### Upper background print B

- (1) 8 7/8" square; cut once diagonally for 2 half-triangles; you will have 1 extra for another block

### Lower background print C

- (1) 3 3/8" square; cut once diagonally for 2 half-square triangles C; you will have 1 extra for another block.

Set remaining fabric aside for paper-piecing pieces A1 and A9 of the cupcake-bottom section.



## Make the Block

1. Following the solid red line, trace the full-size foundation-piecing template for the cupcake bottom (pieces A1-A9) onto a sheet of paper. You will need to trace the right half and then join it to left half along the long dashed lines (center) to make a full foundation for the cupcake bottom.
2. Paper-piece the section and then **trim along the solid black cutting line.** Figure 2. Leave the paper in place until instructed to remove it.

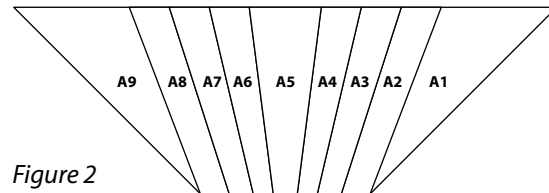


Figure 2

**Note:** If you prefer traditional piecing, trace each of the pieces (A-1 through A-9) onto template plastic and add 1/4"-wide seam allowances all around. Cut out carefully and use the templates to trace and cut out the required pieces from the appropriate fabrics. Sew together and press the seam allowances toward piece A-5.

3. With right sides together, sew background triangle B to the lower edge of the cupcake section and background triangle C to the upper edge. Press the seam allowances toward the triangles. Carefully remove the foundation paper. Figure 3.

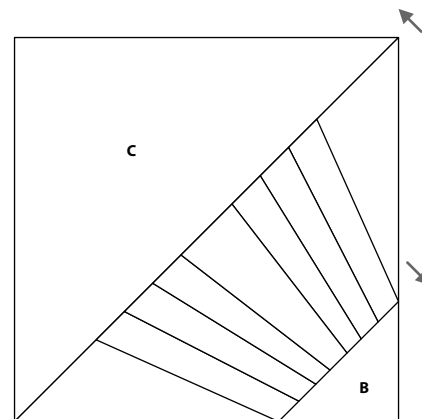


Figure 3

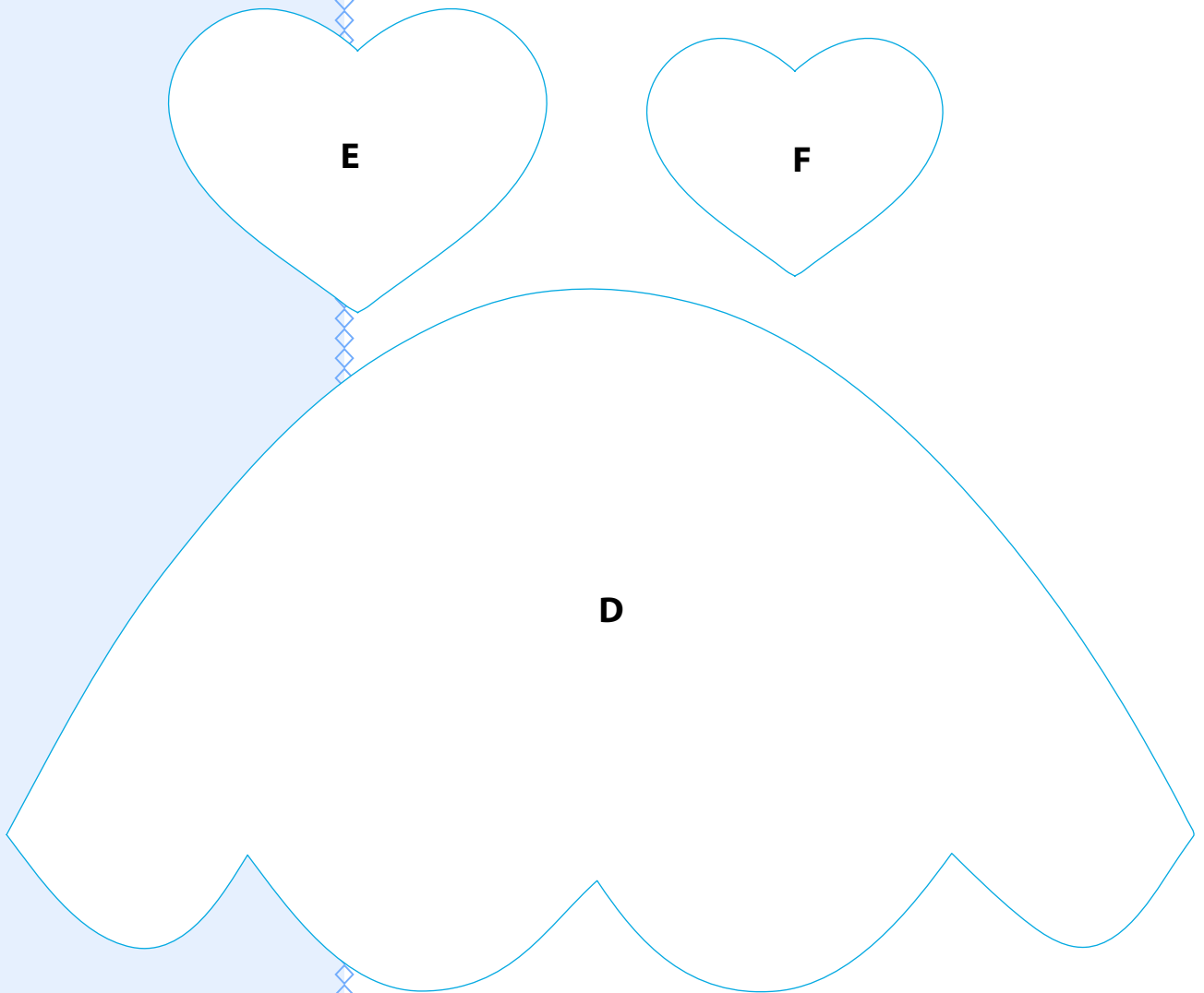
4. Trace the frosting appliqué D onto the paper side of the fusible web and cut out with 1/8" excess beyond the drawn line. Apply the piece to the wrong side of the frosting print and cut out on the line. Remove the backing paper and position on the cupcake bottom as shown in Figure 1. Fuse in place.
5. Prepare and apply the heart appliqués E and F to the frosting and cupcake bottom in the same manner.
6. Blanket-stitch or satin-stitch by machine around the outer edges of the frosting to secure and "finish" the raw edges.
7. Embellish with beads, buttons, and decorative stitching as desired.



## Appliqué Templates

### PRINTING INSTRUCTIONS

Be sure your printer is set up to print at 100%  
– not scaled or reduced to fit.





## Foundation-Piecing Template

### PRINTING INSTRUCTIONS

Be sure your printer is set up to print at 100% – not scaled or reduced to fit.

