



Root Beer Cupcakes with Chocolate-Maple Ganache

Yield: 12 cupcakes

Cupcakes

- 1 cup root beer soda
- 1 teaspoon apple cider vinegar
- 3/4 cup sugar
- 1/3 cup canola oil
- 1/2 teaspoon vanilla extract
- 2 teaspoons root beer extract
- 1 1/3 cups all-purpose flour
- 1/2 teaspoon baking powder
- 3/4 teaspoon baking soda
- Pinch of salt

Chocolate-Maple Ganache

- 5 ounces dark chocolate
- 1/4 cup milk
- 1 tablespoon maple syrup

Cupcakes

1. Preheat the oven to 350°F and line muffin cups with baking paper liners.
2. Combine the root beer soda and vinegar and let stand for a few minutes. Add in the sugar and oil, whisking vigorously until slightly frothy. Mix in the vanilla and root beer extracts.
3. Gently introduce the flour, along with the baking powder, baking soda, and salt, being careful not to overmix.
4. Divide the batter evenly between the lined muffin cups, about 3/4 full. Bake for 18-22 minutes. Allow to cool completely before proceeding to the ganache.

Continued

A Cherry on Top

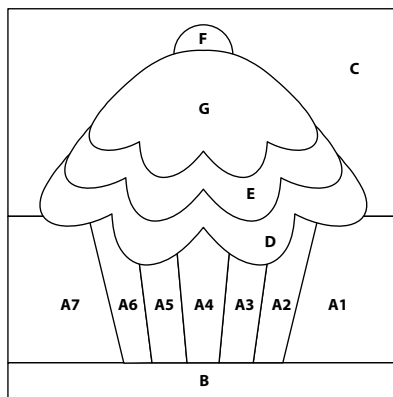


Figure 1
Finished Size: 8" square

Fabric Requirements

- 5" x 7" print scrap for "tablecloth" for A1 and A7
- Scraps of 2 dark, OR, 2 medium, OR 2 light fabrics in the same color family for the cupcake bottom pieces (A2-A6); these two prints should be close in color and value.
- 2" x 9" print or solid scrap for bottom strip B
- 5 1/2" x 9" print scrap for "wallpaper" C
- 2 1/2" x 7 1/2" scrap of print in desired color for the frosting D
- 1 3/4" x 6 1/2" scrap of print for frosting E
- 2" square of pink or red print for cherry F
- 3 1/2" x 5 1/2" print scrap for frosting G
- 8 1/2" x 11" piece of paper for foundation piecing
- Fusible web
- Optional: Template plastic

Cutting

Note: Section A1-A7 is paper pieced. See Step 1.

Bottom strip	B	(1) 1 1/4" x 8 1/2" strip
Wallpaper	C	(1) 4 3/4" x 8 1/2" rectangle



Make the Block

Chocolate-Maple Ganache

1. Combine the ingredients in a microwave-safe container and micro-cook for about a minute. Stir thoroughly. If the chocolate isn't entirely smooth after stirring, return to the microwave for 15-30 seconds at a time, watching carefully to ensure that it doesn't burn.
2. Drizzle ganache in squiggles over the tops of the cupcakes.

1. Following the red solid line, trace the full-size foundation-piecing pattern for the cupcake bottom (pieces A1-A7) onto a sheet of paper. Paper-piece the section and then trim along the solid black cutting line, which should yield a piece that measures $3\frac{1}{2}'' \times 8\frac{1}{2}''$. Adjust your cutting if necessary, keeping the cupcake bottom centered along the length of the strip. Figure 2. Leave the paper in place until instructed to remove it.

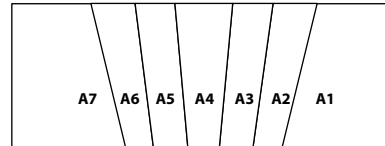


Figure 2

Note: If you prefer traditional piecing, trace each of the pieces (A-1 through A-7) onto template plastic and add $\frac{1}{4}''$ -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 in order and press the seam allowances toward the center (A-4). Check the finished size and trim to $3\frac{1}{2}'' \times 8\frac{1}{2}''$ if necessary, keeping the cupcake bottom centered along the length of the strip.

2. With right sides together, sew the $1\frac{1}{4}'' \times 8\frac{1}{2}''$ strip B to the lower edge of the cupcake section. Sew the wallpaper rectangle C to the upper edge. Press the upper seam allowances open to avoid a ridge under the frosting appliqué and the bottom seam allowances away from the cupcake bottom. Carefully remove the foundation paper. Figure 3.

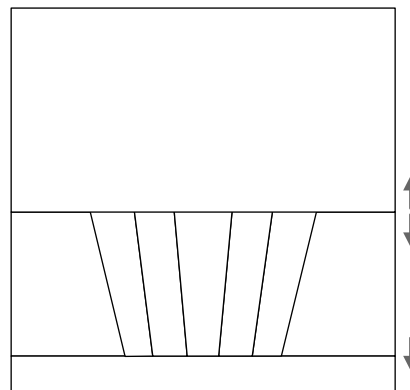


Figure 3

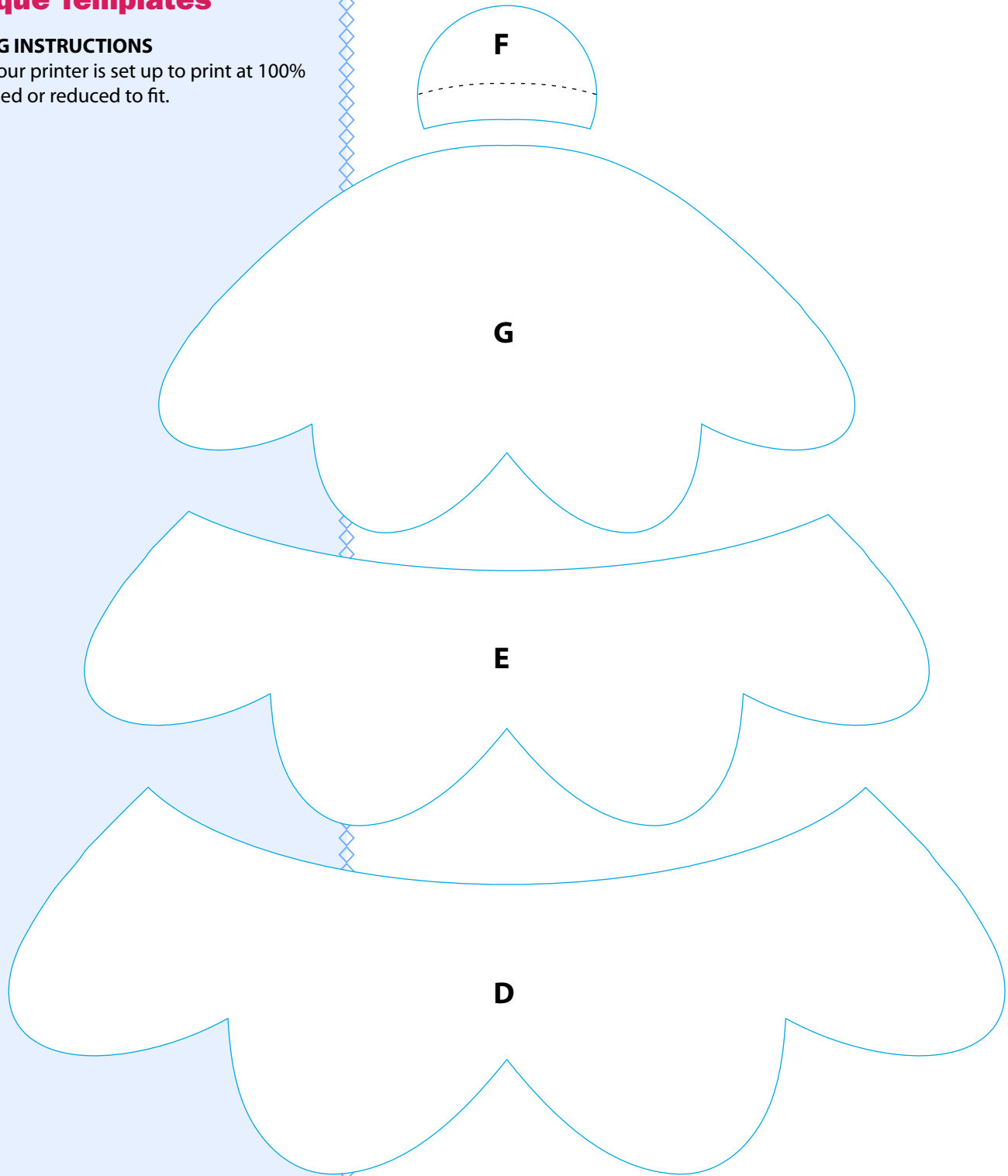
3. Trace the frosting appliqué D, E, and G and the cherry appliqué F onto the paper side of the fusible web with at least $\frac{1}{4}''$ between the shapes. Cut out each one with $\frac{1}{8}''$ excess beyond the drawn line. Apply each shape to the wrong side of the appropriate print scrap for each piece and cut out on the line. Remove the backing paper from each piece. Arrange the pieces on the cupcake block as shown in Figure 1, tucking the lower edge of the cherry F under the upper frosting G. Fuse in place.
4. Blanket-stitch or satin-stitch around the outer edges of the appliqué to secure and "finish" the raw edges.
5. 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.

A Cherry on Top

