

**ARE YOU A MASTER BAKER OR DISASTER BAKER? CONTEST  
AND GIVEAWAY RECIPE #3**

*Are You a Master Baker or Disaster Baker? Contest and Giveaway*

This week we are baking RECIPE #3 *Manuel's Best Cupcakes with  
Vanilla Fluff Frosting.*



*My Best Vanilla Cupcakes Recipe by Manuela Kjeilen. (All photos*

*courtesy of passionforbaking.com's Lise Sternersen, and the dishes featured in the photos were created by Manuela Kjellen unless otherwise noted).*

If you're here for the first time and would like to join the challenge or check out what we've been up to, click the links to view *Recipe #1 Mocca Meringues Ice Cream Cake* and *Recipe #2 Norwegian Cream Cake*.

The requirements for this weeks challenge are the same as *Recipe #1* and *Recipe #2*, and are written below:

Bake the next recipe in the challenge series then take a photo of your "Masterpiece or Disaster" piece. The Woobox Submission Form is listed at the end of this post, and is also where you will share a photo of your creation. The link will be available on all my social media sites for easy access to post your photos for the duration of the contest.

**\*NOTE\***

In order to be eligible to win the \$700.00 *Ankarsrum Original Mixer* you must enter a photo for ALL 6 recipes in the challenge. To win the *Baking Book: Love Manuela*, you are required to enter 3 recipe photos.

FOR THE OFFICIAL RULES CLICK [HERE](#)

### RECIPE #3

*MANUELA'S BEST VANILLA CUPCAKES WITH FLUFF FROSTING*



*My Best Vanilla Cupcakes Recipe by Manuela Kjeilen. (All photos*

*courtesy of [passionforbaking.com](http://passionforbaking.com)'s Lise Sternersen, and the dishes featured in the photos were created by Manuela Kjelien unless otherwise noted).*

This stunning creation is the work of Norwegian born award-winning blogger and "Master Home Baker" – Manuela Kjeilen.

( You can read more about Manuela and the Contests Official Rules [HERE](#) )

Attached to each of the six recipes sent to me by Manuela were notes written by her as they related to one of the recipes. Below is what Manuela said about Recipe #3:

*The third recipe is my Vanilla cupcake, my recipe became a cake mix in all the Norwegian stores and is my all-time favorite cupcake."*

Manuela's accolades continue with the growth of her brand and business. To have your recipe made into a boxed cake mix and distributed to all Norwegian grocery stores is quite an accomplishment. Manuela has also baked for Royalty in Saudi Arabia and was a Guest Judge for MasterChef Slovenia. Congratulations my friend; you are truly an inspiration.

(You can read more about Manuela on her blogs Media Page [HERE](#))

Thankfully, this weeks recipe is in my wheelhouse of baking knowledge. I've made a lot of cupcake recipes over the years, so I was very eager to make Manuela's. I've also made delicious Fluff Frosting for my Old Fashioned White Cake with White Mountain

Frosting; so I feel more at ease with this week's challenge. Next weeks challenge is going to be a different story, I'm already dreading it!!

So now that you've seen the STUNNING photo of Manuela's [Best Vanilla Cupcakes with Fluff Frosting](#) above, say hello to my rendition.



*Recipe by Manuela Kjeilen, Food and Photo by At Home with Rebecka*

Everything about this cupcake makes me happy! Its pink, has sprinkles, and the *Fluff Frosting* is silky smooth and looks as light as a feather. Did I mention they were super easy for this disaster baker to make?

The key to making this cupcake taste so delightful is creaming the butter and sugar for a full six minutes. The *Fluff Frosting* is also a cinch to make with the use of a candy thermometer, and the slow setting on a stand mixer. If you don't own a stand mixer, just use a

hand held mixer and a very large bowl to make your *Fluff Frosting*. Pour the hot syrup into your egg whites on the slow speed aiming for the side of the bowl and not the beaters.

My “disaster” style of baking has gotten me into trouble in the past, but most recently with Recipe #1 and Recipe #2 of this challenge. I overcooked both cakes, so I need to keep my eye on the timer when making Manuela’s cupcakes.



*Recipe by Manuela Kjeilen, Food and Photo by At Home with Rebecka*

These beauties are perfect for a ladies luncheon or “Pretty in Pink” girls Birthday Party and look amazing presented on my antique *Fostoria Pink Depression Glass*. I had so much fun photographing and eating them.

***Some Thoughts on My Third Bake***

Despite my setbacks with the two previous recipes in the challenge, and my anxiety over making *macaroons* next week, I'm having a lot of fun! I'm feeling a sense of accomplishment with my positive progression as I continue to bake on a weekly basis. My family and neighbors are also enjoying the challenge with all the homemade sweets to eat.

I hope you're all having as much fun as I am baking for the challenge! Please feel free to ask questions and leave comments about your experiences in the comment section below. I'd love to know how things are going in your kitchen. Here are a few more photos of my cupcakes, just because they make me smile!



*Three Vanilla Cupcakes in a row – Recipe by Manuela Kjeilen,  
Food and Photo by At Home with Rebecka*





*Recipe by Manuela Kjeilen, Food and Photo by At Home with Rebecka*



*Recipe by Manuela Kjeilen, Food and Photo by At Home with Rebecka*

## ***What I Love About This Challenge***

This week's challenge was a breeze. It felt good to bake a familiar recipe and to add two more of Manuela's recipes to my baking repertoire (*Manuela's Best Vanilla Cupcake Recipe* and her *Vanilla Fluff Frosting*). The list keeps getting longer and my skills are growing with every delicious recipe.

## ***Manuela's Best Vanilla Cupcake Notes***

You will need the following items in order to "successfully" bake this recipe:

1. 36 paper cupcake liners
2. 2 – 12 count cupcake tins
3. 1 Medium disposable piping bag
4. The recipe conversions from European Measurements are Manuela's US converted recipes or were calculated with the iPhone APP "*Kitchen Pro*"



I've added a few more notes in the recipe; however if you need step-

by-step instructions after reading Manuela's recipe, then please check out her helpful how to videos. (Manuela's beautiful photos of her creations are located [HERE](#))

NOTE: My Recipe Card Plugin is acting up and I can't edit or save right now.

I left off PLUS 3 TABLESPOONS SUGAR in the FLUFF section of the recipe. I will fix ASAP. I'm sorry, for the inconvenience.



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Manuela's Best Vanilla Cupcake Recipe with Fluff Frosting

2018-06-20 22:08:37



Yields 24

Photo is my version of Manuela's recipe for the Contest and Giveaway

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Prep Time

15 min

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Prep Time

15 min

CAKE

1. 14 TABLESPOONS (200 G) UNSALTED BUTTER, ROOM TEMPERATURE
2. 1  $\frac{1}{3}$  CUPS (300 G) SUGAR
3. 4 LARGE EGGS, ROOM TEMPERATURE

4. 3 1/2 CUPS (400 G) ALL-PURPOSE FLOUR, SIFTED
5. 3 TEASPOONS BAKING POWDER
6. 1/2 TEASPOON SALT
7. 2 CUPS (500 ML) HEAVY CREAM, ROOM TEMPERATURE
8. 2 TEASPOONS VANILLA BEAN PASTE OR VANILLA EXTRACT OR SEEDS FROM 1/2 VANILLA BEAN.

#### FLUFF

1. 1 1/8 cup (225 G) SUPERFINE OR GRANULATED SUGAR
2. 1/3 cup (120 G) LIGHT CORN SYRUP OR GLUCOSE SYRUP
3. 1/3 cup (90 ML) WATER
4. 2/3 cup (150 G) EGG WHITES, ABOUT 4 LARGE EGGS
5. 1 TEASPOONS VANILLA BEAN PASTE, OPTIONAL
6. PINK FOOD COLORING (OPTIONAL)

#### FOR THE CAKE

1. Preheat the oven to 400. F (200. C). Line cupcake pans with 20-24 paper cup liners.
2. Sift the flour, baking powder and salt in a bowl, twice, and set aside.
3. In the bowl of a standing mixer, fitted with the whisk attachment.
4. Cream the butter and sugar until light and fluffy, about 6 minutes.
5. Add the eggs one at a time, to the creamed butter mixture, beat for 30 seconds each time.
6. Add the flour mixture, heavy cream, and vanilla and then beat slowly until well incorporated, but not more than 1. minutes, or use a spatula to combine.
7. Scoop the batter into prepared pans, using a standard size ice cream scoop.
8. Bake for 15-20 minutes in the middle of the oven or until a cake tester inserted into the center of a cupcake comes out clean.
9. Transfer the pans to a wire rack to cool for one minute.
10. Then, immediately remove the baking cups from the baking pan and leave to cool completely on a wire rack.
11. The baked cupcakes can be stored, loosely covered, at room temperature for up to 2 days.

#### FOR THE FLUFF

1. Combine the sugar, light corn syrup and water in a small saucepan fitted with a candy thermometer.
2. Stir until the sugar is completely dissolved.
3. Once it has dissolved do not stir any longer and let it heat over a medium-low heat until the temperature reaches 240°F (117°C).
4. Wipe the inside of a stainless steel standing mixer bowl and the whisk attachment with a paper towel moistened with a little lemon juice to eliminate any trace of grease.
5. Add egg whites to standing mixer bowl and mix on low speed; as soon as it begins to foam add the 3 tablespoons of sugar, a tablespoon at a time.
6. Beat egg white to soft peaks
7. When syrup reaches 240°F (117°C), slowly pour the sugar syrup into the egg whites, aiming for the side of the bowl, rather than the whisk.
8. When all syrup has been added, turn the mixer to medium-high speed and whisk until the

frosting becomes thick and glossy and holds a firm peak; bowl will feel slightly warm.  
9. Once frosting is ready, add the vanilla bean paste and a drop of food coloring (optional) and mix until just combined.

#### Notes

1. The cupcake batter will be very thick. If using a stand mixer use a spatula to reach the bottom of the bowl to lift any unincorporated butter left at the bottom of the bowl.

By Manuela Kjeilen

At Home with Rebecka <http://athomewithrebecka.com/>

Now it's your turn to bake your "Master or Disaster" piece! Remember you must post a photo of your completed dish to the WooBox link (listed below) by August 1, 2018 Midnight CST.

<http://>

#### *CONTEST TIMELINE*

June 18, 2018 Initial Rules and Information Post

June 24, 2018 First Recipe in the series Announced (Recipe #1)

July 1, 2018 First Recipe Due Midnight CST

July 8, 2018 Second Recipe in the series Announced (Recipe #2)

July 15, 2018 Second Recipe Due Midnight CST

July 22, 2018 Third Recipe in the series Announced (Recipe #3)

August 1, 2018 Third Recipe Due Midnight CST

August 5, 2018 Fourth Recipe in the series Announced (Recipe #4)

August 15, 2018 Fourth Recipe Due Midnight CST

August 19, 2018 Fifth Recipe in series Announced (Recipe #5)

September 1, 2018 Fifth Recipe Due Midnight CST

September 9, 2018 Sixth Recipe in series Announced (Recipe #6)

September 15, 2018 Sixth Recipe Due Midnight CST