



Recipe Book

Fresh Cupcake Ideas from ARAMARK

We hope that you will join with us by hosting a cupcake party with your friends, family and colleagues to help raise money for our nominated charities this year.

Our recipes are brought to you by the ARAMARK Food Development team, as part of our National Cupcake campaign for you to enjoy.

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Introduction



Message from CEO

We are delighted to once again launch the ARAMARK Ireland National Cupcake campaign in aid of our nominated charities. At ARAMARK Ireland, we believe in giving back to the communities in which we operate. This belief led to the introduction of our dedicated fundraising campaign in 2009 as part of our Corporate Responsibility Programme (CSR), devised by our CSR co-ordinator, Iris Wade.

Each year we develop the campaign to maximise the fundraising potential across our client sites. We drive our campaign through various mediums including our website (www.aramark.ie), dedicated Facebook page and local media in order to continue to support these worthy causes.

We hope you enjoy the delicious recipes included in this booklet and that you too will host a Cupcake party in aid of our nominated charities.

May we wish you every success in raising funds and thank you for supporting the ARAMARK Ireland National Cupcake campaign.

Donal O'Brien
CEO

The History of Cupcakes

Cupcakes evolved in the United States in the 19th century and were revolutionary because of the amount of preparation time they saved in the kitchen in comparison to the standard cakes of the time.

In the beginning, cupcakes were sometimes called “number” cakes, because they were easy to remember by the measurements of ingredients it took to create them: One cup of butter, two cups of sugar, three cups of flour, four eggs, one cup of milk, and one spoonful of soda. Cupcakes were convenient because they also cooked much quicker than larger cakes, when baking was done in hearth ovens.

Today, cupcakes have developed using a wide variety of ingredients, measurements, shapes and decorations. Cupcakes have become a pop culture trend in the culinary world. While chocolate and vanilla remain classic favourites, fancy flavours can now also be found... including inside this booklet!

Enjoy!

Basic Vanilla Frosting - The Perfect Topping

Method:

In a mixer, mix the butter and icing sugar together until creamy and light in colour and texture.

Add 1-2 tablespoons of milk or single cream and mix again.

Add a few drops of vanilla to flavour it or food colouring to change the visual appearance.

Use a piping bag to apply the icing to the top of the cupcakes.

Ingredients

230g/ 8oz icing sugar
115g/ 4oz butter unsalted
Few drops vanilla extract (optional)
2 tbsp milk or cream
colouring (optional)
Few drops of food colouring (optional)



Carrot, Pecan & Orange Cupcake

Method:

Pre heat Oven to 200°C.

Sift flour, baking powder and spice, stir in brown sugar, grated carrot, pecans and sultanas.

Lightly beat eggs, oil, and rind of orange. Make a well in dry ingredients and pour in liquid, stir gently using figure of 8 motion to ensure ingredients are evenly mixed.

Pour into cupcake cases and bake for 20 minutes until golden and firm to touch.

Icing:

225g/6.5oz Soft Cream Cheese
120g /4.5oz Soft Butter
105g icing sugar (more may be required)
Juice from Orange

Method:

Lightly beat cream cheese, butter and icing sugar. Add juice of oranges. Pipe onto cupcakes, finish with zest from orange and pecan nut.

Ingredients:

840g/30ozs Plain Flour
3 tbsp Baking Powder
3 tsp mixed Spice
345 g/12ozs Soft Brown Sugar
600g /21ozs Grated Carrot
150g/ 5ozs Pecans
150 /5ozs Sultanas
6 Whole Eggs
525ml /18 floz Milk
18 tbsp Oil
Finely Grated Rind and Juice of 3 Oranges
Keep strips of orange rind to decorate



*For gluten-free diets substitute flour with Tritamyl flour

Coca Cola Cupcake

Method:

Part 1

Preheat oven to 175°C. In a pan, mix cola, butter, vegetable oil, cocoa powder and marshmallows on a low heat until dissolved. Allow to cool.

Part 2

Sift flour into a bowl. Add sugar, baking powder, vanilla essence, buttermilk and beaten eggs. Stir gently using figure of 8 motion to ensure all ingredients are evenly mixed. Pour into cupcake cases. Bake for 18 – 20 minutes until firm to touch.

Icing:

120g Choc drops
160g Icing Sugar
150g Unsalted Butter
2tsp Vanilla

Method:

Melt chocolate in a bowl over a low heat. Lightly beat ingredients together, stir in chocolate. Pipe onto cupcakes. Add slice of lime for decoration.

Ingredients

Part 1

1 Can of Cola
50g/1oz Butter
50ml Vegetable Oil
50g/1oz Cocoa Powder
20 Large Marshmallows

Part 2

150g/5oz Self Raising Flour
150g/5oz Sugar
1 tsp Baking Powder
1 tsp Vanilla
150ml/5oz Buttermilk
2 Eggs Beaten
Lime Slice to decorate



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Lemon, Blue Poppy Seed Zesty Cupcake

Method:

Pre heat oven 200°C.

Sieve flour, baking powder into large bowl, stir in sugar and poppy seeds. Lightly beat eggs, beat in milk, oil and lemon rind.

Make a well in the centre of dry ingredients, pour in beaten liquid. Stir gently in figure of 8 motion to ensure all ingredients are evenly mixed.

Spoon mix into cupcake cases and bake until golden and firm to touch. Allow to cool.

Icing:

160g/5oz of icing sugar
Lemon Juice

Method:

Whisk icing sugar and lemon juice. Icing should be thick enough to leave print of spoon in mix. Spoon onto cupcakes, allow to set.

Ingredients

840g/40ozs Plain Flour
3 tbs Baking Powder
345g/12ozs Castor Sugar
1 tsp Poppy Seeds
6 Whole Eggs
750ml /27fl oz Milk
18tbs Oil or 255g melted butter (cooled)
6 x finely grated lemons (keep juice for icing)
150g/5oz Unsalted butter
Lemon Juice



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Dark Chocolate, Raspberries & White Chocolate Brownie Cupcake

Method:

Pre-heat oven 200°C.

Melt chocolate and butter. Stir in the sugar and remove from heat.

Allow mixture to cool then whisk in eggs.

Add sieved flour and baking powder, fold gently, sprinkle in remaining chocolate and raspberries and fold gently again.

Divide mixture evenly into cupcake cases, bake for 30 – 40 minutes.

Finish with drizzle of melted white chocolate and two fresh raspberries per cupcake.

Ingredients

600g/21oz Dark Chocolate Chopped
450g/15oz Butter or Margarine
400g/14oz Castor Sugar
6 Whole Eggs
340g/11oz Plain Flour Sieved
2 heaped Teaspoons Baking Powder
650g /22oz Chocolate Chips (white)
170g/5oz Raspberries (use frozen as they hold better in mix)



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Caramel Mudcake Cupcake

Method:

Preheat the oven to 200°C.

Combine the chocolate, butter, sugar, syrup and milk in a saucepan, to make caramel mixture.

Stir over a low heat until melted.

Allow to cool for about 15 minutes.

Sieve the flour in a bowl.

Add in the caramel mixture.

Stir in the egg.

Divide the mixture evenly between the cake cases.

Bake for 30 minutes.

Allow to cool.

Drizzle with melted chocolate.

Ingredients

100g/3.5oz White chocolate, coarsely chopped
125g/4oz Butter, coarsely chopped
90g/3oz Brown sugar
25g/1oz Golden syrup
90ml Milk
150g/5oz Self-raising flour
1 Egg, lightly beaten



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Baked Orange & Vanilla Cupcake

Method:

Preheat oven to 200°C.

Add the cream cheese, sugar, eggs and vanilla extract into a mixing bowl and beat on a medium speed until creamy.

Fold in the flour. Place cupcake cases onto a tray and place an Amaretti biscuit in the bottom in each one. Fill each cup just short of the top with mixture and then sit an orange segment in the centre of each cup.

Bake for 15 minutes. Remove from the oven and allow to cool.

Icing:

160g/5oz of icing sugar
Juice of orange

Method:

Make orange icing by whisking icing sugar and orange juice. Icing should be thick enough to leave print of spoon in mix. Spoon onto cupcakes, allow to set.

Ingredients

12 Amaretti biscuits
450g or 1lb cream cheese
150g/5oz sieved Flour
2 large eggs
1 tsp vanilla extract
100g/3.5oz castor sugar
12 mandarin orange segments
Basic vanilla frosting 12 portions
Juice of 1 Orange



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Gluten Free Cupcake

Method:

Pre-heat oven to 180°C degrees. Coat cupcake cases with vegetable cooking oil. Stir chocolate and butter in heavy saucepan over low heat until smooth. Remove from heat. Allow to cool slightly.

Using an electric mixer on high, mix egg yolks and 1/4-cup sugar until very thick and pale for about 3 minutes.

Fold in chocolate mixture and vanilla or Gluten-Free Vanilla Powder. Using clean, dry beaters, beat egg whites and remaining 1/4-cup of sugar in a bowl until stiff but not dry for about 2 minutes. Fold egg-white mixture into chocolate mixture until fully combined. Divide mixture among cupcake cases. Bake 28-30 minutes. Cool completely.

Serve with a dollop of sweetened whipped cream and chocolate chips.

Ingredients

1-1/3 cup semisweet
Gluten free chocolate chips
3/4 cup unsalted butter
6 large eggs, separated
1/2 cup sugar, divided in 2
2 tsp gluten-free vanilla extract or
1/4 tsp gluten-free vanilla powder
sweetened whipped cream
Vegetable cooking oil





Each year ARAMARK Ireland requests all of its employees from across the organisation to nominate charities that they would like the company to support. From here 4 regional charities are selected to be to become beneficiaries of ARAMARK Ireland Charitable Fund.

Since its introduction in 2008, the ARAMARK Ireland Charitable Fund has raised over €140,000 for charities across the country.

For additional cupcake campaign information, please contact us at cupcakecampaign@aramark.ie or join our dedicated ARAMARK Ireland cupcake campaign page on Facebook.



About Us

ARAMARK Ireland is one of the country's largest multinational employers, employing 4,000 people at over 400 locations across the island of Ireland. Experience and expertise in Food Services, Workplace Solutions, Environmental Services and Property means a fully integrated solution is available to clients who wish to achieve maximum value by working with a single partner.

With other services such as maintenance and engineering support, food services, helpdesk services and energy management, ARAMARK Ireland has a solution for all business and industry service needs, self delivered by our organisation.

As part of ARAMARK Corporation, a global leader in professional services operating in 22 countries, ARAMARK Ireland has the advantage of a local Irish management team with in-depth local market knowledge and understanding, backed by the resources and expertise of the worldwide ARAMARK Corporation.



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