



Directions

Monkey Chocolate Cupcakes

*Preheat oven to 350 –makes 1 dozen

*Line cupcake pan with cupcake liners and place onto cookie sheet pan.

* Mix your dry ingredients together in a mixing bowl and set aside. *In another mixing bowl combine until smooth - eggs, sugar, brown sugar, oil and vanilla.

*Combine half of the wet ingredients into the dry ingredients and half of the buttermilk.

*Stir in the remaining ingredients together. Do not over mix. Pour your mixture into cupcake liner.

Half full Bake 16 -20 minutes or until a toothpick placed inside of a cupcake will come out dry.

Allow to cool before frosting



Monkey Chocolate Cupcakes

Makes 1 dz cupcakes

Dry Ingredients

3/4 Cup flour 1/2 Cup unsweetened cocoa powder
1/2 teaspoon baking soda 3/4 teaspoon baking
powder 1/4 teaspoon salt

Wet Ingredients

2 eggs 1/2 Cup sugar
. 1/2 Cup brown sugar
. 1/3 Cup vegetable oil
2 teaspoon vanilla extract
1/2 Cup buttermilk

Supplies

2 mixing bowls, 2 mixing spoons, measuring cups,
measuring spoons, 1 cupcake muffin pan, 1 cookie
sheet

Monkey Chocolate Buttercream Frosting

Makes enough to frost 1 dz cupcakes

Ingredients

1 Cup unsalted butter (soft)
3 ½ Cups confectioner's sugar
½ unsweetened cocoa powder
3 Tablespoons of heavy cream or milk
¼ Teaspoon salt
2 Tablespoons vanilla

Supplies

Electric hand mixer (with parent supervision)
Big mixing Bowl
Big mixing spoon
Spatula
Measuring spoons
Measuring cups
Butter knife to frost

Instructions

Place softened butter into a large mixing bowl. Cream the butter with big spoon or eclectic hand mixer. On low speed add half of the confection sugar along with cocoa powder ,cream, salt and vanilla. Add the rest of the confection sugar and mix till creamy. Frost the cupcakes flat so you can decorate the monkey faces.
This can keep in the fridge sealed for a few days.

Decorating Monkey Cupcake Faces.



Ingredients

- 1 Box Nilla wafers
- 1 Box mini Nilla wafers
- 1 package of candy eyeballs (usually found in the baking section of the grocery store)
- 1 small tube of red writing gel
- 1 small tube of black writing gel

Cut several of the mini wafers in half (a light sawing motion with a butter knife works well)
This might take a few tries but feel free to eat your mistakes.

Place onto sides of cupcake for the ears.

Cut several of the larger wafer 1/4 of wafer off.
Use the larger half of the wafer for the lower part of the monkey's face.

With black writing gel tube add 2 nostrils Draw smile with the red writing gel tube