

For Review Only

Leila Boukarim & Barbara Moxham

The Yummiest Cupcake

Marshall Cavendish Children

Alex loves cupcakes. He loves to bake them, he loves to ice them, and most of all, he loves to eat them! But there is one thing Alex doesn't like. He is only ever allowed one. That's the rule. Just one cupcake. When Alex can't decide which cupcake to choose on his birthday, it seems like nothing is going his way...until he gets home to find a wonderful birthday surprise!

A sweet story about passion and perseverance from the creators of *Hello, Goodbye Little Island* and *A Warm Christmas*.



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 Marshall Cavendish  
Children





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# The Yummiest Cupcake

Written by Leila Boukarim  
Illustrated by Barbara Moxham





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To my Alex, who would live on cupcakes if he could.  
Just like his mom.

L.B

To my lovely mum who fed my sweet tooth  
and my lovely dad who shares it.

B.M



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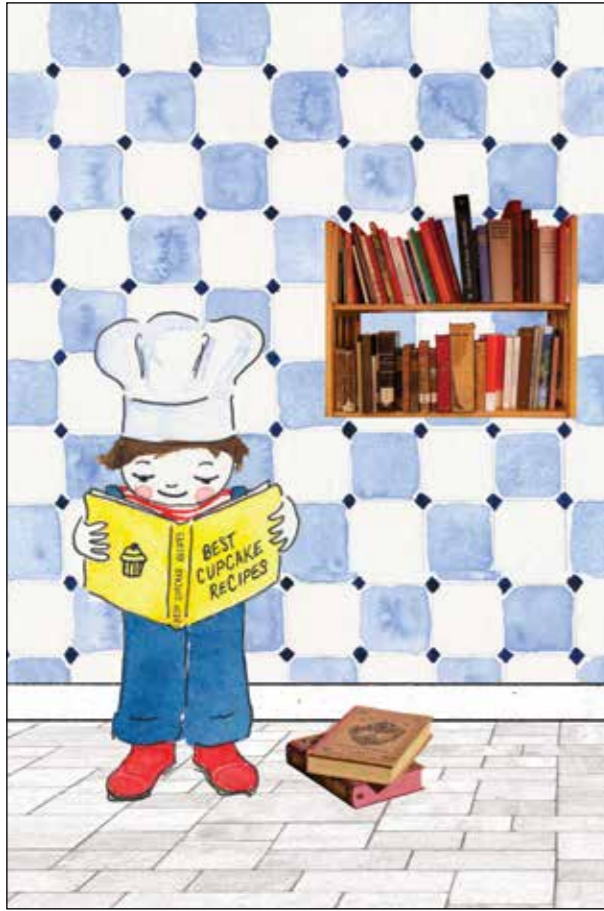
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Alex loved cupcakes.

He loved to bake them.

He loved to ice them.



Most of all,  
he loved to eat them.

But there was one thing  
Alex didn't like.



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He was only ever allowed one. That was the rule. Just one cupcake.  
Which is why Alex only ever made the very best cupcakes.

Peanut Butter Chocolate Crunch.

Red Velvet and Snow White Cream.

Rainbow Sprinkle Marshmallow Fluff.

Every bite was cupcake-a-licious.





One day, Alex received the most spectacular news. And it couldn't have come at a better time.



“Oh my sugar sticks!”





The grand opening was on Alex's birthday, and that was exactly where he wanted to spend it.

Cupcake Palace was magnificent, marvellous, magical! Alex had never seen so many dazzling cupcake colours or smelled so many sweet cupcake flavours.

He wanted to try them all.







But rules were rules, even on birthdays.

“How will I know which is the yummiest cupcake?” he asked.

“I’m sure they’re all very yummy,” Mom answered.

Alex walked up and down the cake display considering each delightful cupcake. Will it be White Chocolate and Buttercream Ripple? Maple Pecan Cinnamon Crumble? Brown Butter Peach Parfait?



Alex was torn. Desperate times called for desperate measures.

“Could I have two?”

“Just one.”

“But it’s my birthday.”

“Just one, Alex.”

“Pretty please? With cookie crumbs and whipped cream?”

But it was useless.







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## The Yummiest Cupcake Recipe

With this recipe, you can make 8 different cupcake flavours. Start with these variations, then get creative and make your own. Don't worry about not getting the measurements just right. You can't go wrong with these cupcake-a-licious treats!

Here are the ingredients you'll need for 8 cupcakes:

- |                            |                                       |
|----------------------------|---------------------------------------|
| 120 grams plain flour      | 40 grams unsalted butter, softened    |
| 140 grams sugar            | 120 millilitres milk                  |
| 1½ teaspoons baking powder | 1 egg                                 |
| a pinch of salt            | 1 cupcake tin, lined with paper cases |

### Directions

1. 🔥 Preheat the oven to 170°C.
2. In a mixing bowl, combine the flour, sugar, baking powder, salt, and butter. Using an electric mixer, beat at low speed until the mixture looks sandy.
3. Slowly pour in half of the milk and mix until the milk is incorporated.
4. Whisk the egg into the remaining half of the milk, then pour it into the flour mixture. Scrape down the sides of the bowl with a spatula to make sure all the ingredients are getting mixed in. Mix for a few minutes until the batter is smooth.
5. Scoop out 3 tablespoons of the batter into a small bowl to create one of the cupcake flavours below. When you're done mixing the ingredients into the batter, spoon the mixture into a paper case. Repeat to make another 7 cupcakes.

#### Vanilla Sprinkle Cupcake

- 2 to 3 drops vanilla extract
- ½ teaspoon sprinkles

#### Maple Pecan Cupcake

- 1 teaspoon maple syrup
- 3 pecans, crushed
- a pinch of pumpkin pie spice (optional)
- a pinch of cinnamon powder

#### Lemon Blueberry Cupcake

- ½ teaspoon lemon zest
- about 8 blueberries

#### Carrot Cupcake

- 1 tablespoon finely grated carrot
- about 8 raisins
- 2 walnuts, crushed
- a pinch of cinnamon powder

### Food Allergy Warning

Please note that this cupcake recipe uses wheat flour, butter, milk and eggs, and some of the variations suggest adding nuts.



When you see this symbol 🔥, get a grown-up to help you.



#### Red Velvet Cupcake

- 2 to 3 drops vanilla extract
- 1 teaspoon cocoa powder
- 2 to 3 drops red food colouring

#### Chocolate Peanut Butter Cupcake

- 1 teaspoon cocoa powder
- 1 teaspoon peanut butter

#### Banana Cupcake

- 1 tablespoon mashed, ripe banana
- 2 to 3 drops vanilla extract
- a pinch of ginger powder
- a pinch of cinnamon powder

#### Cookies & Cream Cupcake

- 1 crushed chocolate cream cookie

6. 🔥 Once all the paper cases are filled, place the cupcake tin into the oven to bake for 20 minutes.
7. Let your cupcakes cool completely on a wire rack before you frost them.



While your cupcakes are cooling, start preparing the buttercream. Just like before, you can get creative with the buttercream for each of your cupcakes.

Here are the ingredients you'll need for the buttercream:

- |                                    |                              |
|------------------------------------|------------------------------|
| 220 grams icing sugar, sifted      | 2 to 3 drops vanilla extract |
| 60 grams unsalted butter, softened | 1 tablespoon cream cheese    |
| 25 millilitres milk                |                              |

### Directions

1. In a mixing bowl, combine the icing sugar and butter. Using an electric mixer, beat at medium-slow speed until the mixture comes together.
2. Slow the mixer down and gradually add the milk until the milk is incorporated. Turn up the speed to high and beat for about 5 minutes or until your cream is light and fluffy.
3. Scoop out half of your buttercream and place it in a bowl. Add the vanilla extract and mix well with a spoon.
4. To the remaining buttercream, add the cream cheese and beat until well incorporated.



Now you're ready to frost your cupcakes. You can mix food colouring or cookie crumbs into your buttercream and add sprinkles on top. Cream cheese buttercream is perfect for your Carrot Cake, Red Velvet, Banana, and Maple Pecan Cupcakes. But feel free to mix it up however you like. And most importantly, have fun!





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## About the Author

Leila Boukarim was born in Lebanon, raised in several countries, and now lives in Singapore. In every one of her homes, she's always found peace in the kitchen, measuring and mixing ingredients that magically turn into beautiful, fluffy cakes in the oven. No matter how old she gets, Leila still struggles with the "one cupcake" rule.

## About the Illustrator

Barbara was born in Munich, raised in Sydney and currently calls Singapore home. She has an insatiable sweet tooth and an incurable book addiction, so illustrating a book about cupcakes was a sugary delight for her. *The Yummiest Cupcake* is the sixth book she has illustrated and is by far the most delicious.