

## cupcake

### Cupcake Cups and Recipes The Home page

All about Cupcake cups, recipes, and cupcake cookware.

<http://cupcakecups.com/cupcake-cookware-pans-silicone-liners>

Cupcakes were first brought to the U.S. in the 19th century. They are called Fairy Cakes in Britain. They were first cooked in a tin or an aluminum cup way before being baked in cupcake liners.

<http://cupcakecups.com/cupcake-liners>

Cupcakes were easier and quicker to bake than a full sized cake which often burned before it was finished cooking. Some may consider cupcakes the ULTIMATE finger food. Eat your cupcake and trash the paper cup liner.

Cupcakes are also known as 1234 cakes, or numbers cake.

This refers to the first cupcake recipe. 1 cup butter, 2 cups sugar, 3 cups flour, and 4 eggs. Just like a pound cake is a pound each. People often think the cupcake is named after the paper cup it is served in. When actually it is actually, cup cake. Again, like the pound cake, it's about the measurement. Cup cakes are by the cup and a pound cake is done by the pound.

Soon we will address the cooking containers used to bake a "cup cake", recipes, and toppings:

silicone, paper,

cupcake liners, <http://cupcakecups.com/cupcake-liners>

pans, cup

white cupcakes, a moist cupcake recipe,

<http://cupcakecups.com/cupcake-recipes/moist-cupcake-recipe>

red velvet,

<http://cupcakecups.com/cupcake-recipes/red-velvet-cupcakes-recipe>

sprinkles, pans, paper cups, moist, chocolate, vanilla, icing,

Easter cupcakes, Christmas cupcakes, mint.