

CUPCAKES



for HAITI

Susana Molinolo and many friends.
Foreword by Chef Lynn Crawford

A tribute to the people of Haiti.

100% of the proceeds from the first edition of
Cupcakes for Haiti is donated to **FINCA Canada**
and **MSF/Doctors Without Borders**.

Cupcakes for Haiti

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Foreword

It's easy to feel small when a massive disaster strikes. The scope of the damage and devastation in Haiti is unbelievable, overwhelming. Living here, which is miles and miles from there, we watch news reports, see photographs, hear first-hand accounts and don't know what to do. It makes you feel powerless, smaller than small.

But what I know as a chef, is that food brings people together. Food is just magic. Isn't it?! That's why I was inspired by this project. Here is a grassroots community gesture by people who decided they had to do something. To help, to heal, to get involved together.

And honestly, what could be better than cupcakes? They're everyone's favourite mini indulgence: perfect tiny temptations. They can be simple or decadent, chic or cute. They're charming and expressive. They're a small cake with big potential.

And that's what I would say this book is: a small but mighty gesture that, I hope, will make a big difference. Enjoy!

Chef Lynn Crawford

Preface

They say it takes a village to raise a child; I believe this to the core of my very being. Every single human being on this planet is interconnected, and needs each other for survival, especially in times of crisis.

On January 12, 2010, a massive earthquake struck Haiti. I read one paragraph containing graphic details of loss of life and unfathomable destruction, then I stopped. Instead of letting sorrow and sadness take hold of me, I decided I would channel all of my emotion into ‘something’ proactive. I gave that ‘something’ the name Cupcakes for Haiti – a lemonade stand-like sale on our front lawn.

We held Cupcakes for Haiti on Saturday, January 23, 2010. Twenty eight bakers, including myself, donated mostly cupcakes (brownies, muffins, a pie and yummy loaves joined the fun too); they also donated their time and energy to advertising the event, and helping with sales the day of. Thank you Angel, Annette, Dawn, Amanda M/Desmond and Beatrice, Amanda T, Amanda P, Maureen, Cordelia, Erin, Laura, Emily, Kim, Kathleen, Kyle, Marie, Nancy, Patty, Rhondda, Zoe, Rob, Rocky, Alexandra, Erica, Nicola, Janet, Kim, Caroline. Thank you to your families too.

*Thank you to **Kristin Lindell** for gorgeous acoustic serenade.*

*Thank you to **every single person** that bought baked goods from our sale. With your help we raised nearly \$12,000 cash.*

*Thank you **Les Domestiques**: cyclists who serve their communities in any way they can, the members asked that \$5000 of the \$9000 they donated be shared with FINCA International.*

*Thank you **Irfan Rajabali, E.B. Box Company** who donated cupcake boxes, but most importantly for joining our collective effort.*

*Thank you **Rachael Muir**, Art Director, Top Drawer Creative Inc. for designing the Cupcakes for Haiti bake sale poster, and for your passion and tireless creative vision with designing this book. Thank you **David Dang** for fantastic image preparation.*

*Thank you **Brian Gahan**, for absolutely luscious photography, and tireless production support.*

Thank you to my friends, family and the wondrous world of social media for support and helping spread the word.

*Thank you to my beauties, **Sebastian and Savannah** for inspiration.*

*Thank you **Patty Lowry** and **Elena Bjerre Nielsen** for copyediting finesse.*

*Thank you **Brandie Weikle** parentcentral.ca editor for The Toronto Star for tweeting, and blogging about the event. Thank you **CP24** for including our story live on the air, twice! Thank you **Acts of Sweetness** for ongoing enthusiasm. Thank you **Bakers Journal** for publishing our story.*

*Thank you **Joanna Lavoie**, Toronto Community News for telling our story.*

*Thank you **Dufflet** for generously donating a recipe, and to **Gina Below** for making it happen.*

*Thank you **Chef Lynn Crawford** for your inspired foreward, and for generously donating a recipe.*

*Thank you **The Interprovincial Group**, our huge hearted printer who printed the first 1000 copies of Cupcakes for Haiti pro bono. This cookbook exists because of your sense of community.*

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- Susana Molinolo

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Angel

Brownie Heart Cupcakes

Vegetable oil cooking spray
3 c all-purpose flour
1 1/2 tsp baking powder
1 1/2 tsp coarse salt
15 oz (3 3/4 sticks) unsalted butter, cut into pieces

12 oz unsweetened chocolate, coarsely chopped
3 c sugar
6 large eggs, room temperature
1 tbsp pure vanilla extract

- Preheat oven to 350F. Line muffin tins with paper liners.
- Coat an 8-inch square cake pan with cooking spray, line bottom with parchment, then spray parchment.
- Whisk flour, baking powder, and salt in a large bowl.
- Place butter and chocolate in a heatproof mixer bowl set over a pot of simmering water, stirring until chocolate melts.
- Attach bowl to mixer, add sugar, and whisk on medium-high speed until smooth, about 3 minutes. Beat in eggs, 1 at a time, then vanilla. Reduce speed to low, and add flour mixture.
- Divide batter among muffin cups, filling each 2/3 full. Spread remaining batter in square pan. Bake until set but still soft, about 20 minutes. Let cool in tins and pan on wire racks.
- Frost cupcakes with buttercream. Cut out 24 hearts from brownie in pan using a 1 1/2-inch heart-shaped cutter. Top each cupcake with a heart. Makes 24 cupcakes.

Buttercream Frosting

Makes about 4 cups
12 oz (3 sticks)
unsalted butter, softened
1 lb icing sugar, sifted
1/2 tsp pure vanilla extract

Beat butter with a mixer on medium-high speed until pale and creamy, about 2 minutes. Reduce speed to medium. Add sugar, 1/2 c at a time, beating after each addition, about 5 minutes. (After every 2 additions, increase speed to high, and beat for 10 seconds, then reduce speed to medium-high). Add vanilla, and beat until buttercream is smooth. Use immediately, or cover and refrigerate for up to 3 days. (Bring to room temperature, and beat on low speed until smooth before using.)



Annette

Skor Fudge Brownies

1 c butter, cubed
6 oz unsweetened
chocolate, coarsely
chopped (6 squares)
2 c granulated sugar
4 eggs, beaten
2 tsp vanilla

1 1/4 c all-purpose flour
1/4 tsp salt
5 Skor chocolate bars,
coarsely chopped
3/4 c semi-sweet chocolate
chips

- Preheat oven to 350F. Line the bottom and sides of a 13 x 9" pan with foil.
- Combine butter and chocolate in saucepan over medium heat. Stir until melted and smooth.
- Remove from heat. Stir in sugar, eggs and then vanilla. Stir in flour and salt until smooth.
- Spread evenly in pan. Bake on middle rack for 18 minutes until top is almost set.
- Sprinkle Skor bits over top and return to oven. Bake for 7 more minutes.
- Place pan on cooling rack and sprinkle with chocolate chips. Let stand for 5 minutes. Spread melted chocolate evenly. Let cool until chocolate is set.
- Carefully remove foil and cut into squares with a sharp knife. Makes 36 brownies.



Dawn, Josh and Faith

Gourmet Jelly Belly Cupcakes

2 1/4 c all-purpose flour 1 c milk
1 1/3 c sugar 1 tsp vanilla
3 tsp baking powder 2 large eggs
1/2 tsp salt jelly beans for decoration
1/2 c shortening

- Preheat oven to 350F. Line cupcake pans with paper liners.
- Combine flour, sugar, baking powder, and salt in a large mixing bowl. Add shortening, milk, and vanilla. Beat for 1 minute on medium speed. Scrape side of bowl with a spatula.
- Add eggs to the mixture. Beat for 1 minute on medium speed. Scrape bowl again. Beat on high speed for 1 minute 30 seconds until well mixed.
- Spoon cupcake batter into paper liners until half full. Bake for 20 to 25 minutes.
- Cool 5 minutes in pans then remove and place on wire racks to cool completely.

Basic Vanilla Frosting

1 1/2 c butter
3 1/2 c icing sugar (confectioner's sugar)
2 tbsp vanilla essence

Beat butter into cream with an electric mixer (about one minute). Add 1 cup of icing sugar and continue beating until well mixed. Repeat with the remaining sugar until smooth. Add vanilla and continue beating until smooth. Lather onto cooled cupcakes.

Inspiration for helping

Susana and I had volunteered together on Parent Council at Josh and Sebs' school and become great friends. I'm really inspired by her positive energy, open-hearted and generous manner (not to mention the fact that she's loads o' fun!) When she put out the word that she was spearheading Cupcakes for Haiti, from her front porch, 'lemonade stand-style' - I just thought, 'awesome, families helping families. Let's do it!' My kids and I love baking together. I explained that in a country called Haiti the earth shook and made the houses fall down. I told them how all the money people spent on cupcakes would help people build new homes to live in. Josh being four-years-old and Faith - being two, were able to understand the importance of 'home'. In our evening prayers we thank God for a roof over our heads to keep us safe and warm. I asked Josh if he would like to donate some of the money from his piggy bank. He said yes and put together an array of coins to give to Susana with the cupcakes. We're so proud to be part of a community that cares :) ”

Once cupcakes are completely cooled, frost and decorate with 6-8 gourmet jelly beans on each one, then scatter with festive sprinkles.



Amanda M “

The frosting
will taste
great on any
of your
favourite
cupcake
recipes.

Inspiration for helping

How simple an idea and how wonderful the outcome! I was told about the Cupcakes for Haiti bake sale and immediately jumped on the opportunity to help. I contacted Susana and offered to bake some Desmond & Beatrice red velvet and double chocolate cupcakes. I marched over to her house that evening and dropped off 72 freshly baked cupcakes and had no idea what the wonderful outcome would be! I must admit that I am a sucker for helping out fellow mummies, but bigger than that, I wanted to help with Haiti relief efforts and I did what I do best to make that happen. I thank Susana for including Desmond and Beatrice in her wonderful mission to rebuild Haiti and its people one cupcake at a time. ”

Desmond & Beatrice's Crave Inducing Cream Cheese Frosting

1 c unsalted butter at room temperature
14 oz of cream cheese (1 3/4 bricks)
4 1/2 c sifted icing sugar
2 tsp pure vanilla extract

Beat butter until light and fluffy. Add cream cheese and continue beating for 3-4 minutes on medium to high speed. Reduce speed to low and add the icing sugar and vanilla. Beat on high for another 2 minutes.

Tip: make sure that your cream cheese and butter are both at room temperature. If you try to make icing with cold cream cheese it will be lumpy and trying to get lumps out of icing is like trying to get Donald Trump to change his hair style - just ain't gonna happen.



Amanda T

“

Inspiration for helping

As soon as I heard about Cupcakes for Haiti, I knew I wanted to help. I saw it as an event in which everyone could participate; young and old, those who had money to donate and those who could contribute in a different way. It's amazing that all of this has come from the idea that one woman had. This is proof positive that one person, with enough passion and vision, can indeed make a difference. I'm honoured that I could be a part of it.”

Vegan Orange Cupcakes

1 1/2 c all-purpose flour	1/3 c vegetable oil
1 c sugar	1 tbsp vinegar
1 tsp baking soda	1 tsp vanilla
1/2 tsp salt	Grated zest of
1 c orange juice	one orange (optional)

- Preheat oven to 350F. Grease or line with parchment paper a standard round or 8 x 8" square pan or line a muffin tin with paper baking cups.
- Add dry ingredients to a large bowl and whisk well. Add the wet ingredients and mix until smooth. Pour into cake pan or muffin cups and bake 30 to 35 minutes for cake, 20 to 25 minutes for cupcakes, or until a toothpick comes out clean.

Vegan Vanilla Icing

2 c icing sugar (sift if lumpy)
4 tbsp vegan margarine (or substitute one of the following: margarine, butter, shortening)
2 to 4 tbsp coconut milk (or substitute one of the following: milk, rice milk, soy milk, juice, maple syrup or coffee)
1 tsp vanilla
1/8 tsp salt
Grated zest of one orange (optional)

Mix all ingredients in a large bowl with a hand mixer until smooth. Add more icing sugar or liquid to adjust the consistency.



Amanda P

One box of your favourite cake mix and follow instructions to bake.

It's really all about the frosting ;)

“**Inspiration for helping**
When we first heard about the earthquake we did not think there was much we could do, we do not make a lot of money, we could not fly down there to provide aid, we felt a little helpless. But when Susana emailed us about her idea we thought hey, we really like cupcakes... and baking... this is something we can do! Then we thought how can we make our cupcakes special? Bailey's! Who doesn't like a little Bailey's and chocolate? So we baked, drove down to her place and sold some Dark Chocolate Bailey's Cupcakes! ”

Dark Chocolate Bailey's Frosting

6 oz dark or bittersweet chocolate pieces
1/4 c butter
1/2 c Bailey's Irish Cream
1 tsp vanilla
2 1/2 c icing sugar

Put water to boil over high heat, in a glass bowl add chocolate and butter, turn down boiling water to simmer and place glass bowl in water and stir chocolate and butter till melted. Cool 10 minutes. Stir in Bailey's and vanilla. Gradually add sugar, beating by hand until smooth. Frosting becomes stiffer when cooled.



Maureen

Lemon Love Cupcakes

One box of your favourite cake mix

Add lemon zest and a splash of lemon juice

Follow instructions to bake

Lemon Cream Frosting

One tin of your favourite buttercream frosting

Add a couple drops of yellow food colouring.
Add frosting with a piping bag, top with chocolate sprinkles for nice visual effect.



Cordelia

Devilish Berry Nice Cupcakes

(Vanilla Cupcakes with Raspberry Buttercream Frosting)

1 c organic milk	1 1/4 c unbleached
1 tsp cider vinegar	all-purpose flour
3/4 c organic cane sugar	2 tbsp arrowroot flour
1/3 c sunflower oil	1/2 tsp baking soda
3 tsp pure vanilla extract	3/4 tsp sea salt

- Preheat oven to 350F and put paper liners in 12-cup muffin tin.
- In a large bowl, add milk and cider vinegar and whisk. Let stand for 10 minutes. Add sugar, oil and vanilla to milk mixture and whisk. Sift flour, arrowroot, baking soda, baking powder and salt into wet mixture and whisk well to combine, until smooth.
- Fill paper liners 2/3 full with batter. Bake for 18-20 minutes, until knife inserted into cupcake comes out clean. Let cupcakes cool on rack. Makes 1 dozen cupcakes.

Raspberry Buttercream Frosting

1/4 plus 1/8 c organic butter, softened
3 1/2 c icing sugar
1/4 c raspberry puree (press fresh or defrosted raspberries through a strainer)

In a large bowl, stir softened butter until smooth. Add 2 cups of icing sugar and raspberry puree to butter and mix well. Add the remaining icing sugar and mix well. If frosting is too thick for piping/spreading, add splashes of milk and mix until desired consistency is reached. Use electric mixer for approximately 2 minutes to fluff up frosting. Pipe or spread frosting on cooled cupcakes.

“

Inspiration for helping

When I first heard about the earthquake in Haiti, like everyone else I just wanted to help in any way I could. When I found out about Susana putting together Cupcakes for Haiti, I knew this was my chance to contribute in a more personal way, beyond just putting money in a collection box.

I feel fortunate to have been involved in such an uplifting and successful community event and Susana's tireless energy and dedication to the cause is inspiring. It's amazing what a group of people can accomplish when they come together with focus and an open heart. ”

Dufflet

Dufflet Devil's Espresso Cupcakes

Ingredients:	1 1/2 tsp baking soda
1 c boiling water	1/2 tsp salt
1/2 c buttermilk	1 c unsalted butter
3/4 c Dutch processed cocoa powder	1 1/4 c lightly packed dark brown sugar
1 tsp pure vanilla extract	3/4 c white sugar
2 c all purpose flour	4 large eggs

- Preheat the oven to 350F. Line 16 regular size cupcake tins with paper liners.
- Whisk the cocoa powder and the boiling water together until there are no lumps. Mix in the buttermilk and vanilla. Set aside.
- Measure and blend the flour, baking soda and salt together. Set aside.
- Place the butter and sugars into a large mixing bowl and beat on low speed using the paddle attachment, until blended together. Increase the speed and continue beating until light and fluffy. Scrape the sides and bottom of the bowl with a rubber spatula to ensure even mixing.
- Add the eggs one at a time and mix thoroughly after each addition. Beat until fluffy. Add the cocoa mixture to the butter/sugar mixture alternately with the flour and mix just until batter looks smooth. Do not over mix.
- With a ladle or measuring cup, fill the paper cups between 2/3 and 3/4 full. Bake the cupcakes for about 15-18 minutes. Touch the tops gently; if they spring back a little they are done. If not, continue baking for a few more minutes.
- Cool the cupcakes completely before removing from tin and icing.

Espresso Butter Frosting

1 c unsalted butter, softened
2 c icing sugar, sifted
1 tbsp instant Espresso powder (dissolved in 1 1/2 tbsp water)
1 1/2 tsp pure vanilla extract

Beat all ingredients together in a mixing bowl using the paddle attachment until light and fluffy. Using an icing spatula, cover each cupcake with a thick layer of frosting. Use the spatula to make decorative swirls. Serve at room temperature.

Optional - Double the recipe for frosting. Set aside one half for icing the cupcakes. Color the remainder as you like and pipe decorative flowers on each cupcake.



Erin

Smartie Cupcakes

One box of your favourite cake mix

Follow instructions to bake

One tin of your favourite frosting

Five candy Smarties to decorate each cupcake

“

Inspiration for helping

Great, I love to bake but knew at 10 pm the night before the bake sale the only “scratch” I would do was my head thinking “why did I leave this so late?” Thus the cheat. I think it was quite smart. Thus the name ‘Smartie Cupcakes.’ I donated to this fundraiser because it made sense. They are my family and they needed help.”

”



Laura

Easy Peasy Time-Saver Mini Cupcakes

1/2 package Quaker Double
Chocolate Muffin Mix
1 egg
3/4 c water
1/4 c oil

- In a large bowl mix all ingredients. Spoon batter into mini muffin pans lined with paper liners.
- Bake for approximately 12 minutes at 375F; test that cupcakes are done baking with a wooden toothpick. Makes 24 mini cupcakes.

Duncan Hines Creamy Home-Style Vanilla Frosting

With a decorating bag, apply icing to your liking.



Emily

Organic Lemon Cupcakes

1 1/2 c organic pastry flour
1 1/4 c organic all-purpose flour
1 x 250g bar of organic butter or 1 c of butter
2 c organic sugar
1 c organic milk
3 extra large organic or free run eggs at room temp
1 tsp organic lemon juice and a little rind

- Preheat oven to 350F.
- Sift flours (I sift twice) in one bowl, cream butter and sugar in another bowl. Add eggs to butter and sugar, one at a time, then add some flour, then some milk, then the rest of the flour and milk, and last add the lemon. You can beat or stir by hand, don't over do it. Pour mixture into cupcake shells, only 3/4's full so they don't spill over, bake for about 20 minutes or until cake tester comes out clean, or touch and if the top bounces back they are ready!
- Cool on a tray before icing.

Butter icing

1/4 stick of organic butter
Icing Sugar - about 2 c (organic icing sugar is hard to track down, Wholesome Food Market at Queen & Beech stocks it)
Lemon juice & rind for the top

To make icing, soften butter add icing sugar, lemon juice and rind, stir well and make sure the icing is nice and thick.

Ice cupcakes and serve with a little lemon rind on top.

“

Inspiration for helping

In Australia, everyone owns or knows someone who has a lemon tree. Every morning the man of the house takes his morning pee on the lemon tree, it is supposed to make them thrive!

A cupcake can heal the world; just look what we did in one morning for Haiti. Have a bake sale in your community, anyone can join in and the joy it creates from the baking, to the selling and meeting a new neighbour is rewarding in so many ways. Remember, everyone loves a cupcake! ”



Ruby Watchco's Red Velvet Cupcakes

2 1/2 c sifted cake flour
2 tsp cocoa powder
1 tsp salt
1 1/2 tsp baking soda
1 1/2 c sugar
1 1/2 c vegetable oil
2 large eggs

2 tsp red food color
1 tsp pure vanilla extract
1 c buttermilk

- Preheat oven to 350F. Line standard muffin tins with paper liners.
- Whisk together cake flour, cocoa, baking soda and salt.
- Whisk together sugar and oil until combined using a hand held mixer on medium speed. Add eggs, one at a time, beating until each is incorporated. Mix in food color and vanilla. Reduce speed to low.
- Add the flour mixture in small batches, alternating with the buttermilk.
- Divide batter evenly among lined cups, filling each almost full. Bake until a cake tester inserted in centres comes out clean, about 20 minutes.
- Transfer tins to wire racks to cool. To finish, use a small offset spatula to spread cupcakes with frosting.

Cream Cheese Frosting

8 oz unsalted butter, room temperature
12 oz cream cheese, room temperature
4 c icing sugar, sifted
1 tsp pure vanilla extract

Beat butter and cream cheese with a mixer on medium-high speed until fluffy, 2 to 3 minutes. Reduce speed to low.

Add sugar, 1 cup at a time, and then vanilla; mix until smooth.



Kim R

Spiced Pumpkin Cupcakes

2 2/3 c all-purpose flour	1/2 can (28 oz.)
2 tsp baking soda	solid-packed pumpkin
2 tsp baking powder	1 c granulated sugar
2 tsp ground cinnamon	1 c firmly packed dark brown sugar
1/4 tsp freshly grated nutmeg	1 c canola oil
1/4 tsp ground cloves	4 eggs
3/4 tsp salt	

- Preheat an oven to 350F. Line two 12-c muffin tins with decorative cupcake papers.
- In a large bowl, sift together the flour, baking soda, baking powder, cinnamon, nutmeg, cloves and salt.
- In a large bowl, whisk together the pumpkin, granulated sugar, brown sugar and oil. Add the eggs one at a time, whisking after each addition.
- Add the flour mixture in three additions, stirring with a large wooden spoon until just combined.
- Fill the muffin tins about three-fourths full. Bake until the cupcakes are golden and a toothpick inserted into the centre comes out clean, 20 to 25 minutes. Transfer the tins to a wire rack and let cool for 10 minutes, then remove the cupcakes from the tins and let cool completely.

Cream Cheese Frosting

1/3 c cream cheese, at room temperature, cut into tbsp-size pieces
1/3 c unsalted butter, at room temperature, cut into tbsp-size pieces
3/4 c icing sugar (Approximate – reduce to 1/2 c if “less sweet” icing is preferred)
1 to 2 tsp milk (Approximate)
Coloured sugars or sprinkles

Beat the cream cheese and butter on medium-high speed until smooth and blended. Add 1 tsp of milk. Repeat adding small quantities of milk until desired consistency to spread.

“**Inspiration for helping**
I have been shocked by the images from Haiti this month. It is unbelievable that an entire city of buildings is no longer standing after a single earthquake. Especially since it one of the poorest countries in the world. I have been a “home baker” since I was 8 years old when I received my “Easy Bake Oven”. I now share my passion with baking and experimentation with my 13 year old daughter Lisa. When Susana posted a Facebook request for help with baking cupcakes, I quickly responded that I would help. I felt almost guilty about baking cupcakes and doing something that I enjoy at a time people in Haiti were suffering. My daughter insisted that she share her decorating skills to help the people of Haiti. Working at the cupcake sale event that day was a wonderful experience to see first hand the generous nature and kindness of Canadians.”



Kathleen

Lemon-Coconut Cupcakes with Faux Lemon Curd

2 1/2 c plus 2 tbsp un-sifted flour
1/2 tsp baking soda
3/4 tsp salt
3/4 tsp freshly grated nutmeg
12 tbsp (1 1/2 sticks) unsalted butter, at room temperature

1 1/2 c superfine sugar
3 large eggs, at room temperature
2 1/2 tsp vanilla extract
3/4 c sour cream (do not use low-fat or non-fat)
1 c lightly packed sweetened flaked coconut

- Preheat the oven to 350F. Line two 12-cup muffin tins with paper liners.
- Sift together flour, baking soda, salt and nutmeg in a medium bowl.
- Place butter in a large bowl; beat on medium speed for 3 minutes. Add half of the sugar and beat for 1 minute; add the remaining sugar and beat for 2 minutes. Scrape down the sides of the bowl.
- Add the eggs one at a time, beating on medium speed until fully incorporated each time, then add the vanilla extract. Stop to scrape down the sides of the bowl as needed.
- Reduce the speed to low. Alternately add the sifted flour mixture in 3 additions and the sour cream in 2 additions, beginning and ending with the sifted mixture. The batter will be smooth and moderately thick. Add the coconut, beating on low until incorporated.
- Divide the batter among the cupcake liners, filling them slightly more than half-full. Bake for 15-18 minutes or until the cupcakes have risen and completely set. A wooden toothpick inserted in the centre of a baked cupcake will withdraw with a few moist crumbs attached.
- Cool the cupcakes in the pans on wire cooling racks for 15 minutes and then transfer the cupcakes to the wire racks to cool completely.

“

Inspiration for helping

I write for a living, but I cannot write about Haiti. It hurts. There are no words. But baking... that I can do, no matter how heavy my heart. I remember a friend telling me that “baking is the sixth stage of grieving”, and I believe she was right. When I grieve, or people around me grieve, I pull out my grandmother’s recipes and my flour tubs and get busy. So I’m so grateful to Susana and Nancy and all the other parents for giving me a meaningful way to channel my inner sad baker.”

”

Faux Lemon Curd

1 package Sheriff’s Lemon pie filling

- While cupcakes are baking, make the lemon curd according to the package instructions. Place in refrigerator to cool and set.
- Once the cupcakes and lemon curd are cooled, fill a plastic pastry bag fitted with a medium-sized round tip with the cooled lemon curd. Gently poke the pastry bag tip into the centre top of the cupcakes and fill with a small amount of curd. Cupcake top will just begin to crack a little when filled. If needed, wipe off any excess curd from the tops with a clean paper towel.



Lemon Buttercream Frosting with Toasted Coconut

1 c butter, softened
3 3/4 c icing sugar
1 lemon, juice and zest of
1 tsp vanilla extract
1/8 tsp salt
1 1/2 c lightly packed sweetened flaked coconut

- Spread the coconut out in one layer on a sheet pan and place in a 350F oven for a few minutes, just until lightly golden. Note: Watch the toasting coconut, shaking the pan every few minutes, to prevent burning.
- Meanwhile, in mixer combine butter, sugar and salt and beat till well combined. Add lemon juice, zest and vanilla and continue to beat for another 3 to 5 minutes or until creamy.
- Use a flexible palette or butter knife spread the frosting as thickly as possible on top of the cooled cupcakes, creating a generous 1- to 2-inch cap on top. Sprinkle the frosted surfaces of the cupcakes with the toasted coconut.

Kyle

Vanilla Cupcakes with Chocolate or Vanilla Frosting

“

Inspiration for helping

I was happy to bake cupcakes, buy cupcakes and eat cupcakes for Haiti. If it weren't for the fact that none of my clothes would fit, I could happily dedicate myself to eating cupcakes until Haiti was fully restored.

My son's class is doing cupcakes tomorrow for Haiti, so I will be baking again tonight. I am really glad I helped out at the Winter Concert because that is where I learned that sprinkles are e-v-e-r-y-t-h-i-n-g! ”

One box of your favourite cake mix

Follow instructions to bake

Chocolate or Vanilla Frosting

- 1/2 c butter (room temperature)
- 1 tsp vanilla
- 4 c sifted icing sugar
- 1/4 c milk

Beat butter and vanilla until fluffy. To make the frosting chocolate, add 1/4 cup of cocoa powder. Mix well. Gradually add sifted icing sugar alternately with milk. Add more sugar or milk to achieve desired consistency.

Hold cupcake upside down and grind into multicoloured sprinkles (Bulk Barn).



Marie

Snowman Cupcakes

3/4 c unsweetened cocoa powder	3/4 tsp salt
1 1/2 c all-purpose flour	2 large eggs
1 1/2 c sugar	3/4 c warm water
1 1/2 tsp baking soda	3/4 c buttermilk
3/4 tsp baking powder	3 tbsp canola oil
	1 tsp pure vanilla extract

- Preheat oven to 350F. Line standard muffin tins with paper liners.
- Mix cocoa powder, flour, sugar, baking soda, baking powder, and salt into a large bowl.
- Add eggs, warm water, buttermilk, oil, and vanilla, and mix until smooth, about 3 minutes. Scrape down the sides and bottom of bowl to assure batter is well mixed.
- Divide batter evenly among muffin c, filling each 2/3 full. Bake until tops spring back when touched, about 20 minutes, rotating pan once if needed. Transfer to a wire rack; let cool completely.

For the Snowmen

Marshmallows
Fruit roll-ups for scarves
Gummy lifesavers and gummy berries for hats
Straight pretzel sticks
Decorating gel

- Put two marshmallows onto a pretzel stick to assemble the snowman.
- Put gummy lifesaver and berry on his head and push pretzel stick firmly into the berry to hold it all in place.
- Break one stick in half and use to make arms coming from his body.
- Cut a piece of fruit roll-up to make a scarf to tie around his neck.
- Use decorating gel to make a happy face.
- Add another pretzel stick to bottom and use to attach him to the cupcake.

“

Inspiration for helping

I was easily inspired to participate in this amazing fundraiser for the people of Haiti. Creativity, community and cupcakes, together, at last. Long live the cupcake revolution!

”

Frosting

1 1/3 c butter softened
4 c icing sugar
1 1/2 tsp pure vanilla

Beat butter until fluffy. Slowly add icing sugar and vanilla until combined. Add milk one tbsp at a time until desired consistency is reached. Use a piping bag with a large star tip to swirl icing on top of the cupcake



Nancy

Good Basic Cupcakes

2 1/2 c flour	1 3/4 c sugar
2 1/2 tsp baking powder	1 1/2 tsp vanilla
1/2 tsp salt	2 eggs
2/3 c butter	1 1/4 c milk

- Preheat oven to 375F. Grease and lightly flour muffin cups or line with paper bake cups.
- Combine flour, baking powder, and salt; set aside.
- In a large mixing bowl beat butter or margarine with an electric mixer on medium to high speed for 30 seconds. Add sugar and vanilla; beat until well combined. Add eggs, one at a time, beating 1 minute after each. Add dry mixture and milk alternately to beaten mixture, beating on low speed after each addition just till combined.
- Fill each cup half full. Bake in a 375F oven for 18 - 20 minutes or until a wooden toothpick inserted in centre of a cupcake comes out clean. Cool on a wire rack. Makes about 30 cupcakes.

Frosting

1 c unsalted butter at room temperature
14 oz of cream cheese (1 3/4 bricks)
4 1/2 c sifted icing sugar
2 tsp pure vanilla extract

Beat butter until light and fluffy. Add cream cheese and continue beating for 3-4 minutes on medium to high speed. Reduce speed to low and add the icing sugar and vanilla. Beat on high for another 2 minutes.



Patty

Magic Rainbow Marshmallow Cupcakes

2 c cake flour	1 tsp vanilla
1 3/4 c sugar	1/2 tsp baking powder
1 1/4 c milk	Candy sprinkles in cake batter for rainbow colours
3/4 c shortening	Rainbow coloured mini marshmallows for decoration
3 eggs	
1 1/4 tsp baking soda	
1 tsp salt	

- Preheat oven to 350F. Place liners in 2 dozen muffin tins.
- In a large bowl, measure all ingredients except the frosting.
- With mixer at low speed, beat until well mixed – scraping bowl. Beat at high speed for 5 minutes.
- Spoon into muffin pan cups half full. Bake for 10-12 minutes. Let cool.



Frosting

1 - 16 oz package of icing sugar
6 tbsp butter, softened
3-4 tbsp milk
1 1/2 tsp vanilla
Food colouring for pink, green and yellow icing

In a large bowl mix at medium speed all ingredients until very smooth, adding more milk if necessary. Decorate with mini rainbow marshmallows.

“**Inspiration for helping**
This is what we do as elves...think of others not ourselves”. I believe in magic, miracles and that anything is possible...the seed just needs planting. Thank you Susana, I'm just so grateful for being a part of this incredible circle of love and the power of good.”



Rhondda

Chocolate Cupcakes

2 c cake flour
1 3/4 c sugar
3/4 c cocoa
1 1/4 c milk
3/4 c of shortening
3 eggs

1 1/4 tsp baking soda
1 tsp salt
1 tsp vanilla extract
1/2 tsp baking powder

- Preheat oven to 350F. Place liners in two dozen 3 inch muffin cups.
- Into a large bowl measure all ingredients except icing.
- With mixer at low speed, beat until well mixed, constantly scraping bowl. At high speed, beat 5 minutes, scraping the bowl occasionally.
- Spoon into muffin pan cups, filling each until half full. Bake 20 minutes.
- Cool on wire racks for ten minutes. Ice once they are completely cooled.

Chocolate Orange Cream Cheese Icing

6 oz cream cheese (at room temperature)
3 tbsp freshly squeezed orange juice
500 grams icing sugar
2 tbsp cocoa
2 tbsp finely minced/grated orange zest

In a deep bowl, cream the cream cheese and orange juice together with a mixer until creamy. Mix in 1 tbsp orange zest. Gradually add in icing sugar and cocoa until well mixed. Apply to cupcakes with a knife or spatula. Decorate with additional orange zest shortly before serving.

“**Inspiration for helping**
I believe that a cupcake can save someone’s life. So did a swelling community of other families in Toronto. The seemingly small actions of people making something by hand in their kitchens grew into something huge, in the way that acorn grows into an oak tree. \$2 cupcakes turned into tens of thousands of dollars to save the lives of people seemingly worlds away, making the world a little smaller, and hearts a little bigger.”



Zoe

Mini Chocolate Walnut Cupcakes with Creamy Chocolate Frosting

1 1/3 c all-purpose flour	3 tbsp butter, softened
1/4 tsp baking soda	1 1/2 c white sugar
2 tsp baking powder	2 eggs
3/4 c unsweetened cocoa powder	3/4 tsp vanilla extract
1/8 tsp salt	1 c milk

- Preheat oven to 350F. Line a muffin pan with paper.
- Sift together the flour, baking powder, baking soda, cocoa and salt and set aside.
- In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Add the flour mixture alternately with the milk; beat well. Fill the muffin cups 3/4 full.
- Bake for 15 to 17 minutes in the preheated oven. When cool – apply frosting and top with a walnut halve for crunch and great presentation.

Chocolate Frosting

2 3/4 c icing sugar
6 tbsp unsweetened cocoa powder
6 tbsp butter
5 tbsp evaporated milk
1 tsp vanilla extract

In a medium bowl, sift together the icing sugar and cocoa, and set aside. In a large bowl, cream butter until smooth, then gradually beat in sugar mixture alternately with evaporated milk. Blend in vanilla. Beat until light and fluffy. If necessary, adjust consistency with more milk or sugar.

“**Inspiration for helping**
My passion and education in community work along with my love of decadent desserts brought me to Cupcakes for Haiti.”



Rob

Blueberry Muffins

2 c (8 oz/250 g)	1 tsp ground cinnamon
all-purpose (plain) flour	1 c (8 fl oz/250 ml) milk
2/3 c (5 oz/155 g) sugar	1/2 c (4 oz/125 g) unsalted
2 1/2 tsp baking powder	butter, melted
1/4 tsp baking soda	2 eggs
1/2 tsp salt	1 c (4 oz/125 g) blueberries

- Preheat an oven to 400F. Butter standard muffin tins.
- In a medium bowl stir and toss together the flour, sugar, baking powder, baking soda, salt and cinnamon. Set aside.
- In another medium bowl whisk together the milk, butter and eggs until smooth.
- Add the combined dry ingredients and stir just until blended. Add the blueberries and stir just until evenly incorporated.
- Spoon into the prepared muffin tins, filling each cup about three-quarters full. Bake until a toothpick inserted in the centre of a muffin comes out clean, 15–20 minutes. Cool in the tins for 5 minutes, then remove. Makes about 16 standard muffins.



Rocky

Hugs and Kisses Cupcakes

2 1/2 c cake flour (not self-rising), sifted
2 tbsp unsweetened Dutch processed cocoa powder
1 tsp salt
1 1/2 c sugar
1 1/2 c vegetable oil
2 large eggs, room temp.

1/2 tsp red gel paste food colour or 28 ml liquid red food colour
1 tsp pure vanilla extract
1 c buttermilk
1 1/2 tsp baking soda
2 tsp white vinegar

- Preheat oven to 350F. Line standard muffin tins with paper liners.
- Whisk together cake flour, cocoa, and salt.
- With an electric mixer on medium-high speed, whisk together sugar and oil until combined. Add eggs, one at a time, beating until each is incorporated, scraping down sides of bowl as needed. Mix in food colour and vanilla. Reduce speed to low.
- Add flour mixture in three batches, alternating with two additions of buttermilk, and whisking well after each.
- Stir together the baking soda and vinegar in a small bowl (it will foam); add mixture to the batter, and mix on medium speed 10 seconds.
- Divide batter evenly among lined c, filling each three-quarters full. Bake, rotating tins halfway through, until a cake tester inserted in centres comes out clean, about 20 minutes. Transfer tins to wire racks to cool completely before removing cupcakes. Cupcakes can be stored overnight at room temperature, or frozen up to 2 months, in airtight containers. Makes 24 cupcakes.

Fluffy Vanilla Frosting - Makes about 4 cups

1 1/2 c (3 sticks) unsalted butter, room temperature
1 lb (4 c) icing sugar, sifted
1/2 tsp pure vanilla extract

- With an electric mixer, beat butter on medium-high speed until pale and creamy, about 2 minutes. Reduce speed to medium.
- Add the icing sugar, 1/2 cup at a time, beating well after each addition and scraping down sides of bowl as needed; after every two additions, raise speed to high and beat 10 seconds to aerate

Inspiration for helping
Like most people, I was very saddened by the tragedy that is happening in Haiti. When I saw Susana's post on Facebook, about a wonderful idea of how to fundraise for MSF and asked for volunteers, I just had to say YES. She is truly one of the most thoughtful, generous and inspirational people I know. It would have been much easier to simply write a cheque or stop by and buy some cupcakes (which I did too) – and the thought did cross my mind when I started to bake at 9 pm Friday night, but like I said earlier Susana needed people to help, and so I did. If we can't take time out to help our friends then how can we expect people to help strangers living miles away? I am so lucky to be part of this movement.



- frosting, then return to medium-high. This process should take about 5 minutes. Frosting will be very pale and fluffy.
- Add vanilla, and beat until frosting is smooth. If not using immediately, frosting can be refrigerated up to 10 days in an airtight container. Before using, bring to room temperature, and beat on low speed

- until smooth again, about 5 minutes.
- Top with red chocolate wafer O = hugs and chocolate heart X = kiss (you can either make your own using chocolate wafers and candy mold or use store bought chocolate hearts). Refrigerate up to 3 days in airtight containers; bring to room temperature before serving.

Susana, Seb & Nana

Very Vanilla Cupcakes

1/4 c water
2 squares of white chocolate
1 c self-rising flour
1/3 c butter, room temperature
3/4 c white sugar

1 egg, room temperature
3/4 c milk (cow's milk or soy
milk, plain or vanilla work best)
1-2 tsp pure vanilla

- Preheat oven to 350F.
- In a shallow, non-stick pan, over lowest heat, melt white chocolate squares with water. Stir constantly until melted; set aside so it cools completely.
- In a large bowl cream butter and sugar together (by hand or with a mixer). Whisk in egg. Add milk and vanilla, and cooled vanilla chocolate mixture. Stir until well mixed. Add flour, and mix until all lumps are smooth.
- Spoon batter into large cupcake liners until 3/4 full. Wipe away excess batter drips from pan, otherwise they will burn, and ruin the beautiful smell of baking cupcakes.
- Bake 26-28 minutes; until sides are golden. Cool completely before frosting.

Frosting

3/4 c butter, room temperature
4 c icing sugar
1/3 c milk
2-4 tsp pure vanilla
Food colouring (if using)

Beat butter until fluffy; beat in splashes of milk alternately with spoonfulls of sugar, finally beat in vanilla. Add food colouring last. Once cupcakes have cooled, let the kids frost, and add décor to their liking.



Alexandra

1-2-3-4 Cupcakes

1 c of butter	4 tsp baking power
2 c of sugar	1/2 tsp salt
3 c of flour	1 c of milk
4 eggs	1 tsp vanilla

- Cream the butter then cream in the sugar until fluffy.
- Beat in the whole eggs by hand or using a mixer.
- Sift together the flour, baking soda and salt and add to the batter and mix.
- Lastly, add the milk and vanilla, and blend just until the batter comes together.
- Bake in a moderate 350F oven for about 18-20 minutes, or until the cupcakes spring back when touched lightly with a fingertip.

“

Inspiration for helping

When Susana announced that she was going to host an old-fashioned bake sale, it was easy for me to say I'd contribute. I've been baking ever since I can remember. As a volunteer - Historic Cook at the City of Toronto Museums, I am interested in exploring historic recipes - the ones our grandmothers and great-grandmothers would have known by heart.

I made a couple of different "pioneer" recipes to share at the bake sale. The cupcakes I made, however, are from what is probably one of the easiest baking recipes ever - in fact, it is so easy it seems almost strange to write it out. I made cupcakes using a 1-2-3-4 cake recipe; there are hundreds of variations on this basic cake recipe - adding spices such as cinnamon and nutmeg, or other flavours (orange or lemon rind), or - for a holiday treat - even crushed-up candy canes. The version I made for the Cupcakes for Haiti sale replaced the milk with buttermilk, only because I always have buttermilk on hand.

”



Erica

Organic Vanilla Cupcakes

1 1/2 c organic flour 3/4 c organic vanilla soy milk
2 tsp baking powder 2 tsp vanilla extract
1/4 tsp salt 1/4 c organic canola oil
3/4 c organic sugar
1 egg

- Preheat oven to 350F. Add paper liners to cupcake baking tray.
- In a large bowl, stir together the dry ingredients: flour, baking powder, and salt. Add in the sugar, egg, soy milk, vanilla extract, and canola oil. Stir until combined.
- Pour into cupcake tray and bake for 18-22 minutes. Check after 18 minutes, just in case.

(Makes 6-8 cupcakes, depending on size. I usually double this recipe, so that I don't get stingy about sharing.)

Organic Vanilla Frosting

1/4 c Earth Balance margarine
2 1/4 c organic powdered sugar
1 1/2 or 2 tbsp vanilla soy milk

Mix together in a food processor or by hand until combined. Spread on cooled cupcakes.

Decorating Ideas: Clearly, no one needs help figuring out what to put on top of a cupcake, but some of our favourites are sugar crystals (a nice sparkling effect), maple sugar, or gummy candies. The gummy candies shown here are organic sour berries, sold at Whole Foods.



Nicola

Cupcakes With Hearts

One box of your favourite cake mix

Follow instructions to bake

One can of your favourite frosting

Hearts on each cupcake at your discretion ;-)



“**Inspiration for helping**
Well, why wouldn't I get involved? I'm human, right...how could I not do something?" But it's more than that. Many years ago while traveling, my husband and I spent some time in Morocco. We were hanging out with a local who was well connected and somewhat of a celebrity. There is a lot of poverty and little, if any, social assistance in Morocco. Abbi explained to us that to walk past someone begging in the street without giving them anything, no matter how little you yourself have, is considered irresponsible. Everyone was expected to look after each other. Whether or not this is how everyone in Morocco views things isn't really important to me now. I just know that Abbi helped me to feel and act more socially responsible and that it is my job to do so any way I can...even if it's just making some cupcakes from a pre-packaged mix. So you will see that there is no recipe included here, but I hope you won't mind...I know I don't thanks to everyone who helped out. ”



Janet

East Coast Cocoa Cupcakes (Vegan)

3 c unbleached flour	2 tbsp white vinegar
1 3/4 c sugar	3/4 vegetable oil
7 tbsp Dutch processed cocoa (go for more if you're a chocoholic)	2 tsp vanilla extract (try Madagascar vanilla, yum!)
2 tsp baking soda	
1 tsp sea salt	

- In a medium sized bowl whisk together dry ingredients.
- In a large bowl mix wet ingredients until well combined.
- Add dry to wet. Mix gently with a wooden spoon until batter is smooth. Stop.
- For cake: Pour into 2 round, buttered and floured cake pans. Bake 30-35 minutes at 350F. Done when toothpick inserted in middle comes out clean.
- For cupcakes: pour into paper lined cupcake pans. Bake 17-20 minutes at 350F. Done when toothpick inserted in middle comes out clean.
- Cool in pans for about 15 minutes, then release. Continue cooling on racks.

Optional Buttercream Icing (this, of course, makes the cupcakes dairy rich!)

Dump 3 cups of icing sugar, 1 c of softened butter, touch of vanilla extract into a stand mixer. Whip with whisk attachment, about 3 minutes. Add 1-2 tbsp creme and whip some more until desired consistency.



Kim B

One-Bowl Chocolate Cupcakes

3/4 c unsweetened cocoa powder
1 1/2 c all-purpose flour
1 1/2 c sugar
1 1/2 tsp baking soda
3/4 tsp baking powder
3/4 tsp salt

2 large eggs
3/4 c warm water
3/4 c buttermilk
3 tbsp safflower oil
1 tsp pure vanilla extract

- Preheat oven to 350F. Line muffin tins with paper liners; set aside.
- Sift together cocoa powder, flour, sugar, baking soda, baking powder, and salt into a large bowl. Add eggs, warm water, buttermilk, oil, and vanilla, and mix until smooth, about 3 minutes.
- Scrape down the sides and bottom of bowl to assure batter is well mixed.
- Divide batter evenly among muffin cups, filling each 2/3 full.
- Bake until tops spring back when touched, about 20 minutes, rotating pan once if needed.
- Transfer to a wire rack; let cool completely.
- Makes 18-24

Buttercream Icing

1/2 c of solid vegetable shortening
1/2 c of softened butter
1 tsp of clear vanilla extract
4 c of sifted icing sugar
2 tbsp of milk

In a bowl, cream together the shortening and butter with an electric mixer. Add vanilla, one cup at a time, gradually adding sugar, beating well on medium speed. Scrape bowl often. When fully mixed, the icing will appear dry.

Add milk and beat until light and fluffy. Cover bowl with towel to keep it moist until ready to use. Refrigerated is best (icing can be stored up to 2 weeks in an air-tight container). Rewhip before using. Divide icing into separate bowls, colour each with different food colourings or with different grades of darkness of the same colour.



Caroline

Chocolate Cupcakes with Vanilla Icing

“ Inspiration for helping

When I found out about the cupcake drive to raise money for Haiti I was happy to help out. It gave me a chance to get my 4-year-old and 1-year-old involved as well (they decorated the cupcakes) and it gave me chance to tell them a little bit about what happened in Haiti, and how everyone has a responsibility to help their fellow man - no matter where they are in the world. The chance to bake the cupcakes also got my neighbour involved. Not only did she lend me the eggs I needed to make them, when she found out about the drive, she donated money. It was great to help out people so far away, but also great to see how people so close could work together and make a difference. ”

One box of your favourite cake mix

Follow instructions to bake

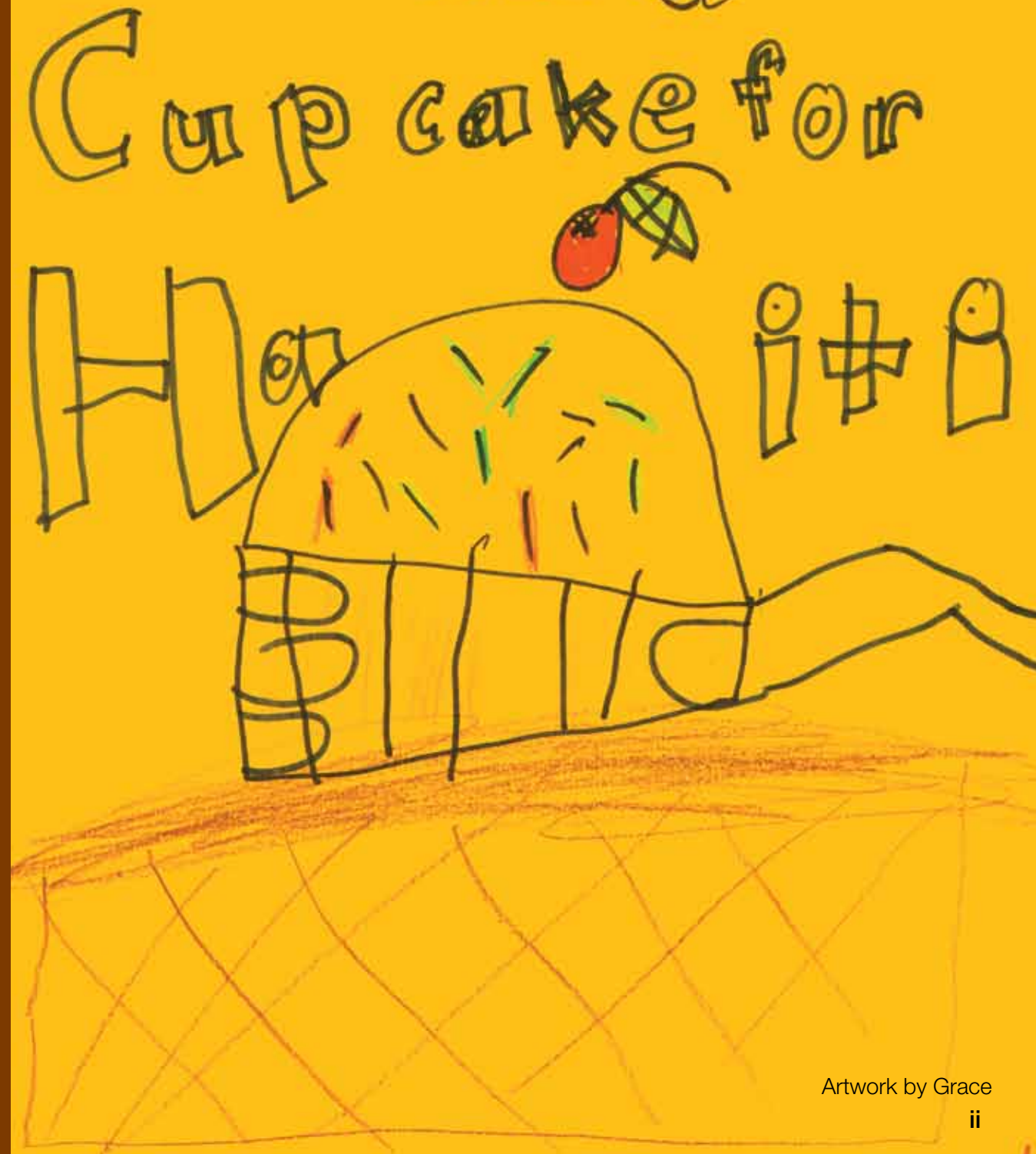
Vanilla Icing

One can of your favourite frosting

Decorate with one mini rainbow marshmallow, then add a few sprinkles



Art by Caroline



Artwork by Grace

I think your fundraiser was the best. You get to help a worthy cause AND you get cupcakes! It's the ultimate win-win! I wish we could save the world one cupcake at a time. We'd all be a little chubbier, but oh! so much happier (-;

Mireille Messier
Children's Author, Copywriter, Translator

On a chilly Saturday morning in January, on a small patch of lawn in front of a typical detached home in the east end of Toronto, \$11,688.92 was raised for Haiti relief. What Susana Molinolo sold were just cupcakes, but what the people who bought them ate were sprinkled topped symbols of a community getting closer in the shadow of a disaster 1800 miles away in Haiti.

When Susana first posted on her Facebook that she was making cupcakes for Haiti at her house on a Saturday, it sounded like it was going to be a sweet lemonade stand event where she and her family were selling cupcakes with the proceeds to benefit Doctors Without Borders. The word started to spread via our websites, Facebook and Twitter accounts and a small snowball started to roll down the mountain. The social media spark ignited the local community and the end result exceeded everyone's expectations. I was personally excited to see all the interest from others in the community and how this event brought them to together and re-energized in my own work to get kids outside again all year round, in all kinds of weather.

Old friends and neighbours just minutes away from each other, who never met in person, came together to bake and buy. Though the internet and sites like Twitter have global reach it also can empower friends and neighbours to get together on something small with a lot of heart.

Kari Svenneby
Active Kids Club
www.activekidsclub.com

When I saw the word "cupcake" next to the word "Haiti", I knew I had to get involved. I love the idea of using innocence to fight suffering.

And when my neighbour bought a box [of cupcakes] for her daughter's birthday party, it affirmed how Twitter unites my community with the global community.

Sarah B. Hood
Journalist Specializing in Toronto food, film, fashion & more.
Editor at Suite101.com
Professor at George Brown College

I was thrilled to be part of your inspiring event!
Kristin Lindell, Singer/Songwriter



THE INTERPROVINCIAL GROUP

