

# LillyBean Easy "Hostess" Cupcakes



**LILLYBEAN GLUTEN-FREE & VEGAN CHOCOLATE CUPCAKE MIX**

**YOU WILL NEED:**

- Flavorless oil of choice, 4 tablespoons
- Milk of choice, 1/2 cup
- Hot water, 1/2 cup

**FOR VEGAN PREPARATION:**

- Flavorless oil of choice, 4 tablespoons
- Vegan milk of choice, 1/2 cup (we like almond, rice, or soy!)
- Hot water, 1/2 cup

**DIRECTIONS:**  
Preheat oven to 350 F. Empty Cupcake Mix in medium bowl. Add oil, hot water, & milk of choice. Mix on low with electric mixer 2 minutes; Scrape down sides of bowl after 1 minute. Pour into cupcake pan w/ 12 paper liners, or a mini muffin tin lined w/ 36 mini liners. Bake large cupcakes 16-20 minutes; Bake mini cupcakes 7-12 minutes. Test by inserting/removing toothpick; Little/no crumbs remaining on pick-done! Over-baking yields dry cupcakes. Cool completely before frosting!

Get ready to enjoy some of the most moist, chocolaty cupcakes you've ever tasted...& they pair perfectly with our LillyBean Buttercream Mixes!

**Nutrition Facts**  
About 12 servings per container  
Serving size 1/12 of Bag (30g)  
Amount per serving  
**Calories 100**

	% DV*
<b>Total Fat</b> 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	0%
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 150mg	3%
<b>Total Carbohydrate</b> 25g	5%
Dietary Fiber 1g	4%
Total Sugars 17g	34%
<b>Protein</b> 1g	
Vitamin D 0mg	0%
Calcium 0mg	0%
Iron 0.6mg	4%
Potassium 60mg	2%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**Ingredients:** Sugar, Gluten Free Flour Blend (White Rice Flour, Whole Grain Brown Rice Flour, Whole Grain Sorghum Flour, Potato Starch, Tapioca Flour, Xanthan Gum), Cocoa, Baking Soda, Salt, Coffee

Manufactured for PastryBase, LLC  
Richmond, VA

Made in USA

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**LILLYBEAN GLUTEN-FREE & VEGAN VANILLA BEAN BUTTERCREAM FROSTING MIX**

**YOU WILL NEED:**

- 10 tablespoons unsalted butter, room temperature
- 3-4 tablespoons milk of choice

**FOR VEGAN PREPARATION:**

- 10 tablespoons vegetable shortening, raw coconut oil, or soy butter
- 3-4 tablespoons vegan milk of choice

**DIRECTIONS:**  
Beat butter/vegan alternative with electric mixer on medium speed for 2 minutes. Add Buttercream Mix & milk of choice; beat on low speed until just incorporated, then increase speed to medium & beat for an additional 2 full minutes to ensure a fluffy buttercream. Makes more than enough for 12 cupcakes or 36 minis, plus extra!

**TO PIPE:**  
Cut tip off a plastic or fabric piping bag or large gallon zip baggie and insert a metal piping tip if you have one. Otherwise, just pipe through the hole cut in the baggie. Fill bag with frosting & twist tightly closed. Squeeze bag with steady pressure, piping clockwise around cupcake towards center. Top with PastryBase Natural Color Sprinkles before frosting sets & enjoy!

**Nutrition Facts**  
Serving Size: 1/12 Container (19g)  
Servings Per Container: 18  
Amount Per Serving  
**Calories 70**      Calories from Fat 0

	% Daily Value*
<b>Total Fat</b> 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 15mg	1%
<b>Total Carbohydrate</b> 15g	6%
Dietary Fiber 0g	0%
Sugars 15g	
<b>Protein</b> 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	2,000	2,500
Total Fat	Less than 65g	80g
Sat Fat	Less than 25g	35g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

**Ingredients:** Powdered Sugar (Vegan Cane Sugar, Cornstarch), Vanilla Bean, Salt

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## Directions:

- Prepare LillyBean Chocolate Cupcakes and Vanilla Bean Buttercream as directed.
- Use an apple corer or a knife to create a cavity in your cooled cupcakes, and fill with frosting.
- Spread frosting on the top as well, and enjoy a cream-filled but guilt-free treat!