

beijingkids

December 2010

JINGLE IN THE 'JING

Everything you need
to celebrate Christmas
in the capital

Chilli Weather

Get spicy in the kitchen

Cupcakes for Christmas

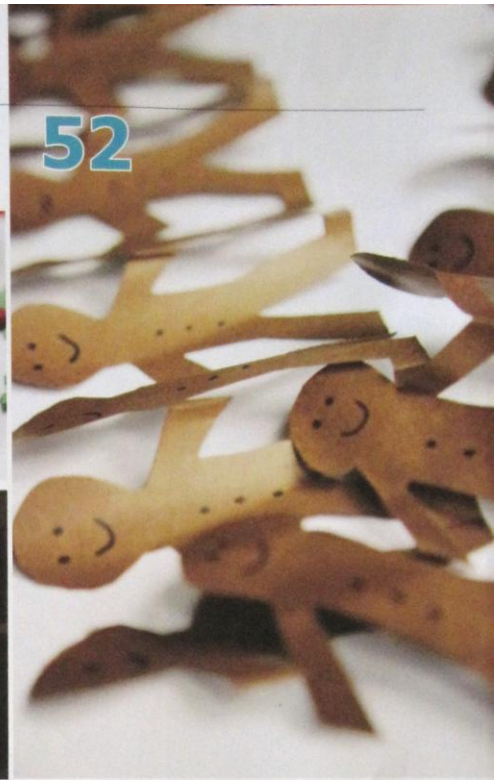
Lollipop shares their recipes

The Power Within

Boost your immune system

PLUS

Travel to India
Sip hot chocolate
Explore Shunyi



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The Frosting On the Cake

Lollipop Bakery shares their Christmas cupcake recipes

Lise Morris, the owner of Lollipop Bakery, has spent the past year bringing cupcakes—as-they-should-be to Beijing's community of sweet-tooth traditionalists. Originally from London, Morris left her corporate life behind and now spends most of her days (and nights) in the kitchen, whipping up batches of earthly delights with flavors like Red Velvet, Spiced Caramel, and of course, her signature Earl Grey. "I absolutely love that my office is a bakery. The smells that waft out of our ovens every day are simply divine." So take a cue from Lollipop Bakery and spend a day baking with the kids. *Imogen Kandel*



Classic Vanilla Cupcakes

Makes 18 cupcakes

- 1 1/4 cups flour
- 2 tsp baking powder
- 1 tsp salt
- 1 cup milk
- 1 cup oil
- 1 cup brown sugar
- 1 cup white sugar
- 2 large eggs

In one bowl, sift the flour, baking powder and salt together and set aside. In a second bowl, whisk the eggs and vanilla together. In a third bowl, whisk the oil, brown sugar and beat butter on high until it is white and creamy. Add sugar to the butter and beat until it's well incorporated. Then add eggs one at a time, mixing slowly after each addition to make sure it doesn't curdle. Sift all one-third of the flour mixture to the batter and gradually add one-third of the milk and vanilla mixture, beating until well incorporated. Add another third of the flour mixture, followed by another third of the milk mixture. Scrape down the bowl as needed. Repeat the flour, egg, and milk additions, followed by the remaining milk mixture, and beat until combined. Fill cupcake cases until they're two-thirds full. Bake in oven at 180°C for 20 minutes, or until a chopstick inserted into the center of the cupcake comes out clean. Top with buttercream frosting.

Tip: Don't overbeat the mixture, it prevents the batter from becoming light and fluffy.



Gingerbread Cupcakes

- 2 tsp freshly ground ginger
- 2 tsp cinnamon
- 1 tsp freshly ground nutmeg
- 1/2 tsp allspice
- 1/2 tsp freshly ground cloves
- 1/2 cup brown sugar
- 1/2 cup white sugar

Use the Classic Vanilla Cupcake recipe (p34), but replace the 1 1/4 cup white sugar with 1/2 cup brown sugar and 1/2 cup white sugar. Follow the remaining steps of the Classic Vanilla recipe, and as a final step add the ginger, cinnamon, nutmeg, allspice and ground cloves. Bake, frost and decorate as normal.

Tip: For added moisture, use buttermilk instead of milk.

Candy Cane Cupcakes

- 1 1/2 tsp peppermint extract
- 2 tbsp red food coloring

Use the Classic Vanilla Cupcake recipe (p34). As a final step, add the peppermint extract to the batter. Then, divide the batter into two equal batches, adding the red food coloring to one batch. When frosting the cupcakes evenly, alternate with spoonfuls of red and white butter (and then the two-batches). Try to keep the amounts of butter as even as possible, and pipe each alternating spoonful right in the center of the cupcakes. Bake, frost and decorate as normal.

Lollipop Bakery

Simple Buttercrème Frosting

Makes 3 cups of icing

- 1 cup butter or margarine, room temperature
- 1 tsp vanilla essence
- 4 cups sifted icing sugar
- 2 tsp milk

In large bowl, cream butter with electric mixer. Then add vanilla. Gradually add sugar, one cup at a time, beating well on a medium speed. Scrape the sides and bottom of the bowl often. When all of the sugar has been mixed in, the icing will appear dry. Add milk and beat at medium speed until the mixture is light and fluffy. Keep the bowl covered with a damp cloth until ready to use.

Spiced Apple Cupcakes

- 4 cups apple, peeled and finely diced
- 1 tsp cinnamon
- 1 tsp freshly grated ginger
- pinch of freshly grated nutmeg
- sprinkle of freshly ground cloves

Use the Classic Vanilla Cupcake recipe (p34). As a final step, add the apple, cinnamon, ginger, nutmeg and cloves. Bake as normal. After the cupcakes have been frosted, sprinkle a couple teaspoons of cinnamon for a final flourish.

Lollipop Bakery

To place an order:
 (135 5277 2683, cupcakes@lollipopbakery.cn)
 www.lollipopbakery.cn

Lollipop Bakery cupcakes are also available at Crepanini and Fisheye Cafe in Sanlitun Village South, and Secrets From Africa in Shunyi District. See Directory for listings.