

SAN FRANCISCO, CA, September 25, 2013 **/24-7PressRelease/** -- When she is not busy focusing on her work as an accounting professional,

[Joyce Kamps](#)

enjoys spending time in the kitchen baking delicious creations. Baking is a relaxing way to unwind and put to use a different skill set. Though baking cupcakes may seem simple enough, there are several common mistakes that people often make that can impact the quality of their final product. A recent

[article](#)

in the Huffington Post points out ways to remedy these errors and bake the perfect cupcake.

Allowing ingredients to sit out and come to room temperature can enhance the final product. When ingredients such as eggs, milk, and butter are too cold, they do not mix as well with dry ingredients. Planning ahead and setting these things aside to warm up can have a positive impact on the quality of the cupcakes. Using mediocre ingredients can also change the taste and quality. Spending a few extra dollars to buy real vanilla and high-quality chocolate can prove beneficial, especially when it comes to achieving just the right taste.

Once the eggs, milk, and butter have come to room temperature, it is time to mix them with the dry ingredients. When combining ingredients, take caution not to over-mix them. Keep the mixer at a low speed unless otherwise indicated. Beat the batter until the ingredients are blended, but not much longer. Air bubbles help to make cakes come out light and fluffy, but over-mixing will remove these necessary pockets of air.

After the batter is mixed, divide it evenly into the cupcake liners. Using a cookie scoop can help to ensure that each cupcake is the same size. Avoid overfilling the liners to prevent the batter from spilling out over the edges while cooking. The cupcakes will rise as they bake. Preheating the oven is essential for proper baking. Placing cupcakes into a cold oven will alter the baking process and the outcome. Make sure that the oven is heated to the correct temperature before putting the pan in. An oven thermometer can help ensure an accurate reading.

As tempting as it is to open the door and see how the cupcakes are doing, avoid this urge. Allow them to bake for at least 12 minutes before breaking this seal. Once the door is opened, it releases heat and can change the time needed for the cupcakes to bake through. Cupcakes are done when they spring back when lightly touched. Make sure to carefully remove the cupcakes from the pan when they are finished cooking and place them on a cooling rack. Leaving them in the hot pan can cause them to continue cooking and dry out.

Wait until the cupcakes are cool before frosting. Adding frosting to warm cupcakes can cause it

Joyce Kamps Highlights Tips for Baking Perfect Cupcakes

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to melt and leave a sticky mess. Covering the entire top of the cupcake with frosting can help to keep it fresher longer by sealing in moisture. When storing the finished product, place them in an airtight container to keep them from drying out and going stale.

"Baking the perfect cupcake takes practice," says Joyce Kamps. "In time you learn exactly how long to mix the batter and leave them in the oven. You become better at timing and do not have to check on them as often. Experimenting with different recipes can help you to find one that you love that is simple to make." Joyce Kamps enjoys trying new recipes and ingredients to find the perfect flavorful combinations.

ABOUT:

[Joyce Kamps](#) is a seasoned accounting professional. Through the years she has taken on roles of increasing responsibility and acquired a wide range of skills. Some of her talents include payroll, accounts receivable, accounts payable, and inventory. In her free time she enjoys traveling, volunteering, reading, baking, and staying fit and active. She is also passionate about animals. She strives to maintain a balance between her professional and personal life.