



Colorado Cantaloupe Cupcakes + Sweet Kid-Made Butter + Cantaloupe Agua Fresca

By Erin Fletter

Prep Time 30 / **Cook Time** 25 / **Serves** 4 - 6

Shopping List

☐ FRESH

☐ 2 cantaloupes

☐ 1 lime

☐ fresh mint leaves

☐ DAIRY AND EGGS

☐ 2 large eggs

☐ 3/4 C heavy whipping cream

☐ PANTRY

☐ 2 C sparkling apple cider

☐ 1 1/2 C granulated sugar

☐ 2 C all-purpose flour

☐ 2 tsp baking powder

☐ 1 pinch salt

☐ 4 T honey

☐ 1 tsp pure vanilla extract

☐ 1 C crushed ice

☐ HAVE ON HAND

- ☐ Paper cupcake liners

Fun-Da-Mentals Kitchen Skills

crack: to break open or apart a food to get what's inside, like an egg or a coconut.

dice: to cut foods into small pieces of equal size so that the food is cooked evenly or looks uniform and pleasant when used in the recipe.

fold: to gently and slowly mix a light ingredient into a heavier ingredient so as not to lose air and to keep the mixture tender, such as incorporating whipped egg whites into a cake batter or folding blueberries into pancake batter; folding is a gentler action than mixing or whisking.

macerate: to soften foods, like fruit, and bring out their juices by allowing them to soak in a liquid.

separate eggs: to remove the egg yolk from the egg white by cracking an egg in the middle and using the shell halves, the palm of the hand, or a device to keep the egg yolk in place while the egg white falls into a separate bowl.

stir: to mix together two or more ingredients with a spoon or spatula, usually in a circle pattern, or figure eight, or in whatever direction you like!

shake: to rapidly and vigorously move a covered container filled with food up and down and side to side to combine ingredients and create a different consistency, such as shaking whipped cream to make butter.

knife skills: Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls).

blend: to stir together two or more ingredients until just combined; blending is a gentler process than mixing.

chop: to cut something into small, rough pieces using a blade.

juice: to extract or squeeze out the juice of a fruit or vegetable, like a lemon, orange, or carrot, often cutting open or peeling the fruit or veggie first to access its flesh.

purée: to blend, grind, or mash food until it is thick, smooth, and closer to a liquid.

Equipment

- ☐ Oven
- ☐ Muffin pan
- ☐ Paper cupcake liners
- ☐ Cutting board
- ☐ Kid-safe knife
- ☐ Large mixing bowls (2)

- ☐ Medium mixing bowl
- ☐ Dry measuring cups
- ☐ Liquid measuring cup
- ☐ Measuring spoons
- ☐ Whisk or handheld electric mixer
- ☐ Strainer
- ☐ Toothpicks
- ☐ Large jar with tight fitting lid
- ☐ Blender (or pitcher + immersion blender)

Ingredients

Colorado Cantaloupe Cupcakes

- ☐ 1 cantaloupe, or 3 C diced
- ☐ 2 C sparkling apple cider
- ☐ 2 large eggs ****(for EGG ALLERGY sub egg replacer or 1 mashed banana + 1 tsp baking soda)****
- ☐ 1 C granulated sugar
- ☐ 2 C all-purpose flour ****(for GLUTEN ALLERGY sub gluten-free/nut-free all-purpose flour)****
- ☐ 2 tsp baking powder

Sweet Kid-Made Butter

- ☐ 3/4 C heavy whipping cream ****(for DAIRY ALLERGY sub softened store-bought dairy-free/nut-free butter)****
- ☐ 1 pinch salt
- ☐ 2 T honey

Cantaloupe Agua Fresca

- ☐ 1 cantaloupe, or 4 C chopped
- ☐ 1 C sparkling apple cider (may be reserved from Cantaloupe Cupcakes recipe)
- ☐ 1 lime
- ☐ 2 T honey
- ☐ 1 tsp pure vanilla extract ****(for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not**

imitation vanilla flavor—check label)**

☐ 1/2 C granulated sugar

☐ 1 C crushed ice

☐ fresh mint leaves

Food Allergen Substitutions

Colorado Cantaloupe Cupcakes

Gluten/Wheat: Substitute gluten-free/nut-free all-purpose flour.

Egg: For 2 large eggs, substitute egg replacer, not substitute, or 1 mashed banana + 1 tsp baking soda.

Sweet Kid-Made Butter

Dairy: Substitute softened store-bought dairy-free/nut-free butter for heavy whipping cream (no shaking necessary). Add the honey to the dairy-free butter.

Cantaloupe Agua Fresca

Gluten/Wheat: Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

Instructions

Colorado Cantaloupe Cupcakes

preheat + dice + macerate

Preheat your oven to 350 F and line your muffin pan with paper liners. Have kids dice **1 cantaloupe** and add **3 cups of diced cantaloupe** to a large bowl. Pour **2 cups of sparkling apple cider** on top and allow the cantaloupe to rest in the cider (macerate) for up to 30 minutes.

measure + whisk

Have kids measure and whisk together **2 cups flour** and **2 teaspoons baking powder** into a medium bowl. Set the bowl aside.

crack + separate

Crack **2 large eggs**, separating the egg yolks and egg whites and reserving both.

beat + measure

In another large bowl, have kids beat together the **egg yolks** with **1 cup of sugar** until creamy and light

yellow. Then, slowly add **2 cups flour** and **2 teaspoons baking powder** until the batter is combined. Set to the side.

whip + fold

In a medium bowl, have kids whip the **egg whites** with a metal whisk or an electric mixer until stiff peaks form. Then, have kids fold the stiff egg whites into the cupcake batter.

drain + fold

Drain the **diced cantaloupe** from the **apple cider**, reserving all of the liquid (for the cupcakes and the Aqua Fresca if making). Now have kids fold in the drained cantaloupe and **2 tablespoons of the reserved juice** into the batter. Mix well.

spoon + bake

Have kids spoon the batter into your pre-lined muffin pan. Fill the wells about 1/2 to 3/4 full. Bake for 18 to 25 minutes or until cooked through. Test with a clean toothpick: stick in the center of a cupcake, and if it comes out clean with no wet batter, bingo! It's cupcake time! Let the cupcakes cool on your kitchen counter. Serve as is or slathered with our **Sweet Kid-Made Butter**!

Sweet Kid-Made Butter

fill + shake

Fill a large plastic jar or container with a tight-fitting lid with **3/4 cup of heavy whipping cream**. Add ****1** pinch of salt. Have the kids shake, shake, shake until it becomes butter. It can take over 5 minutes. Just when they think the butter will never work, keep on going! Sing songs. Tell some silly cantaloupe jokes! When the cream becomes too thick to shake, and it seems like nothing is moving in the jar, it means that you are nearly there! Keep going! Soon you will hear a "thunk" and a "slosh!" You just made butter!

drain + stir + serve

Remove the lid and drain off the excess liquid from the butter. Stir in **2 tablespoons of honey** into the freshly made butter and slather on muffins or our **Colorado Cantaloupe Cupcakes**. Yum!

Cantaloupe Agua Fresca

chop + purée

Have kids chop **1 cantaloupe**. Then, have them add **4 cups of chopped cantaloupe** and **1 cup sparkling apple cider** in your blender (or pitcher for use with an immersion blender) and purée until smooth. Add **1/2 cup sugar** and about **1 cup crushed ice**. Blend until smooth and icy.

juice + blend

Cut **1 lime** in half. Squeeze the lime juice into the blender and add **fresh mint leaves**. Blend a bit more and serve!

Featured Ingredient: Cantaloupe!

Hi! I'm Cantaloupe!

"I'm so happy to be part of your recipe today! I'm a variety of muskmelon with firm and juicy orange flesh. People often eat me with breakfast and in fruit salads and desserts. Because I'm made up of 90 percent water, the great taste of a juicy, sweet cantaloupe comes with a very small caloric price: only 50 calories per 6-ounce slice!"

History & Etymology

Cantaloupe derives its name from the town of Cantalupo, Italy, where cantaloupe seeds arrived from Armenia and were planted in the papal gardens in the 16th century.

Cantaloupe has plenty of relatives! It is a member of a vine-crop family known as Cucurbitaceae, which includes other melons, squash, cucumbers, pumpkins, and gourds. It is thought that they originally grew in the wilds of India and other parts of Asia.

Explorers brought cantaloupe to the New World in seed form and later saw it cultivated by Native Americans.

Of all the melons, cantaloupe is the most popular in the United States!

Colorado Rocky Ford Cantaloupes have been grown in the Arkansas River Valley since 1887.

Anatomy

North American cantaloupes have a light yellow and green net-like rind or peel. When you cut one in half, you will see that its firm, moderately sweet flesh is orange with seeds in the middle.

Cantaloupe sizes range from 4 to 7 inches in diameter, and they weigh between one to eleven pounds.

How to Pick, Buy, & Eat

It takes cantaloupes 3 to 4 months to grow before they are mature enough to be picked.

When choosing cantaloupe, do not pick one with the stem still attached, which means the fruit is immature.

Look for melons with a yellowish tint to the rind and a strong melon smell. Use your thumb to press on the cantaloupe rind. The cantaloupe should yield to gentle pressure when it is ripe.

To ripen a cantaloupe at home, leave it at room temperature for two to four days. However, if it is already ripe, refrigerate it until ready to eat.

Don't forget to wash your cantaloupe thoroughly before cutting it! The surface of the rind could have harmful bacteria, like salmonella.

After cutting a cantaloupe, wrap it in plastic wrap and keep it in the refrigerator for up to three days until you're ready to eat it.

Cantaloupe seeds can be roasted and eaten like pumpkin seeds.

You can eat cantaloupe by itself for a snack or with breakfast, or slice, cube, or blend it and add to salads,

soups, sauces, desserts, sorbet, granitas, or drinks.

Nutrition

Cantaloupe is an excellent source of vitamins A and C and beta-carotene. These nutrients are antioxidants, and when they are present in the food we eat, they help protect cells and fight disease.

Cantaloupe also contributes to fiber intake, and fiber aids digestion and helps lower bad cholesterol levels.