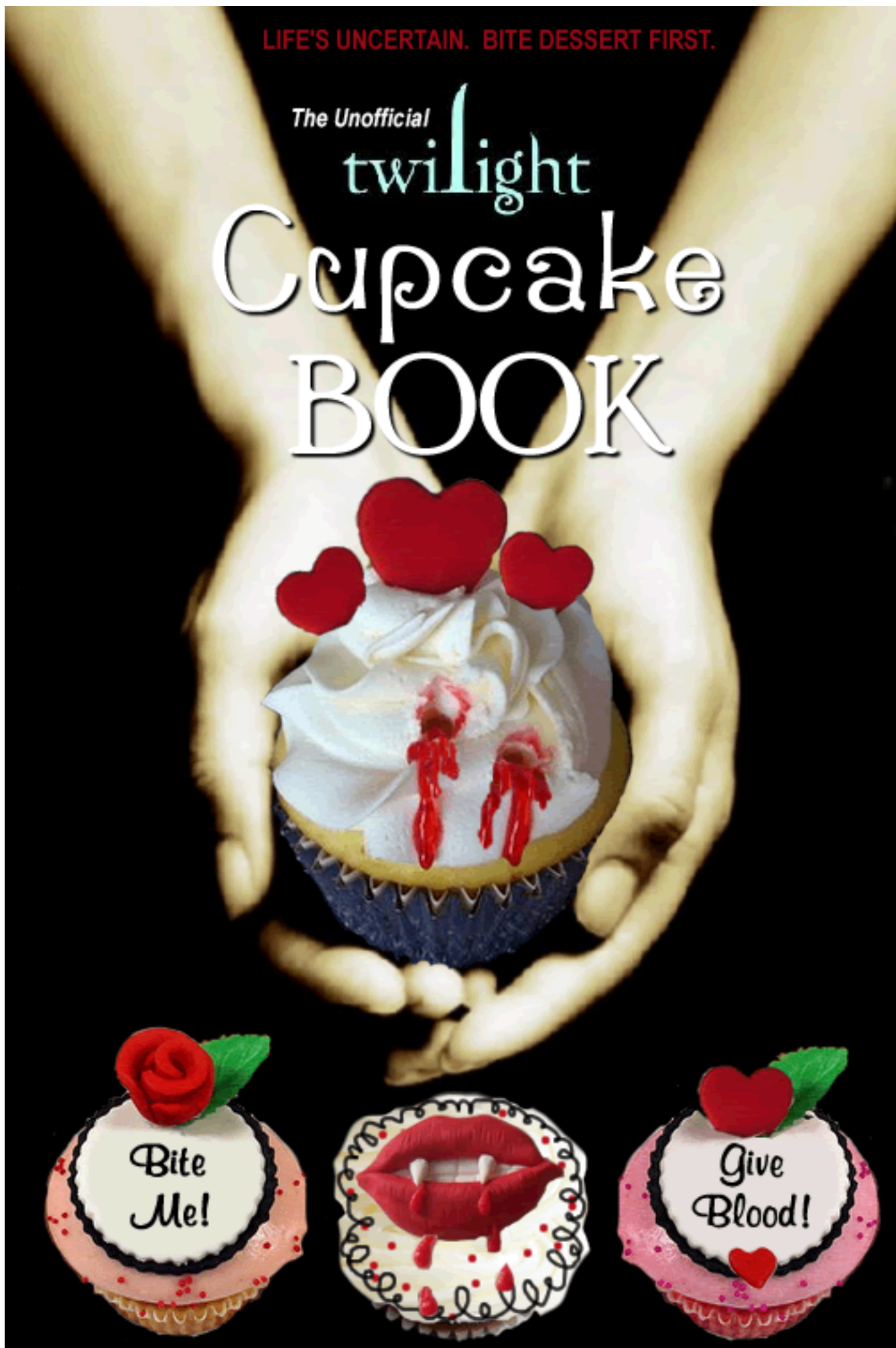


LIFE'S UNCERTAIN. BITE DESSERT FIRST.

The Unofficial
twilight
Cupcake
BOOK



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Cupcakes Take The Cake!

The Perfect Bite Size Snack!

Cupcakes are the rage!

Yes, cupcakes are the ultimate comfort food and the perfect dessert for all Twilight fans to sink their teeth into!

The Best Party Food For All Twilight Fans!

Bite after bite, cupcakes rule!

No baking skills or fancy pastry equipment is required - just an extraordinary love for Twilight and a passion for cupcakes are must-haves to enjoy these yummy delicacies! Whether you're on Team Edward or Team Jacob, you'll quickly discover that there is a cupcake for EVERYONE and all Twilight occasions. Get ready to PARTY HEARTY and enjoy cupcakes that feature the most amazing flavors, add-ins, icings and decorations that are playfully sweet, charming and outta this world!

Use this book as your inspirational and trusted guide to dazzle the minds and palates of all Twilight fans!



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In The Beginning, There Were CUPCAKES!

Once upon a time, CUPCAKES WERE BORN!

In the early 19th century, the desire to have bite-size cakes was fierce. To create smaller cakes, the batter for cupcakes was put in individual pottery cups called ramekins and baked in an oven. Because these cakes were baked in small cups and were made with exactly one cup of butter, flour and sugar, these delicious bite-sized desserts were called "cupcakes".

Did You Know?

Nearly any recipe that's available for a regular size cake can be used to create cupcakes. Because cupcakes are smaller than regular cakes, cupcakes bake much faster than layer cakes, making cupcakes a preferred dessert by many.

The Joy of Cupcakes.

Right now, cupcakes come in all shapes, sizes and flavors! And with the help of colorful frosting and exotic toppings, even the most ordinary cupcake can be quickly and easily transformed to an extraordinary and tasteful comfort food that's a must-have party accessory, too!



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The Twilight Saga ~ How It All Began!

Did You Know?

The first book of the Twilight series, written by housewife Stephanie Meyer, was rejected by 14 literary agents.

Fortunately, Stephanie Meyer's sister convinced Stephanie that her first Twilight book was fabulous and persuaded Stephanie not to give up on herself and to continue to submit her manuscript to publishers.

A Very Surprising Fact That's Very DREAMY!

Stephanie Meyer envisioned the storyline for the Twilight series in a dream on June 2, 2003. Stephanie's dream was about a human girl and a vampire falling passionately in love. It took Stephanie Meyer three months to write down all of the details of her dream and to turn these recollections into a compelling novel. Stephanie Meyer's persistence paid off because her first Twilight book landed a \$750,000 three-book deal with Little, Brown and Company and became an instant bestseller in 2005 when it was published.



Author Stephanie Meyer (left) and the four books of the popular Twilight series.

CUPCAKES & Twilight ~ The Perfect Ingredients!

The Ultimate Bite-Sized Dessert!

There's no better way to showcase your passion for Twilight than with cupcakes - a delicious mouth-watering dessert! When celebrating special events, we always seem to have a special cake for the occasion and celebrating the release of a Twilight movie certainly deserves this fanfare.

Get Inspired!

Get inspired by Twilight's larger-than-life characters and symbols by allowing bold colors, textures, graphic images and decorative elements take your cupcakes to a fabulous new level. An attractive tiered stand of Twilight cupcakes used as a centerpiece can quickly become the talking point of a party that will spark excitement and be admired by all Twilight party divas.



- DARE TO DREAM -

Setting The Stage (And Table!)

For The Best Twilight CUPCAKE Parties!

Did You Know?

You can be ultra-creative when it comes to Twilight cupcake decorating and setting the scene.

How your cupcakes taste is very important but it's the "look" and the first impression that your friends will get that's key. Terrific backdrops and accessories will add a sophisticated aura and authenticity to the appearance of your cupcakes; adding an extra element of excitement to the ambiance that you're striving to create. These finishing touches that will beautifully showcase your cupcakes can be purchased [online](#) or at any local party store.

The Joy of Cupcakes.

Set your table the Twilight way - and you'll be all set for your party! Recommended items to get this party started are:

- Red Candles
- Balloons, Napkins and Party Favors
- Apples. The "forbidden fruit" is definitely not forbidden on this table!
- Sparkly Appliqués that symbolize the "diamond" effect that sunlight creates on the vampires.
- Red Twizzler Bites that we saw Bella eating in the movie.
- Italian Food. Recommended because the Cullens tried to serve Bella Italian food when she visits their home for the first time
- And CUPCAKES, of course!



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Top Tips For Mouthwatering CUPCAKE Tops For Dark Starry Nights!

Tips and Tricks.

Mix and match colored frostings to create bold and beautiful cupcakes that showcase Twilight's red, white and black color scheme. You can also use different colored frostings to create different kind of swirl techniques such as dots, ribbons or flowers. You'll quickly discover that there are ample opportunities on one small cupcake to use plenty of red icing, the color of blood.

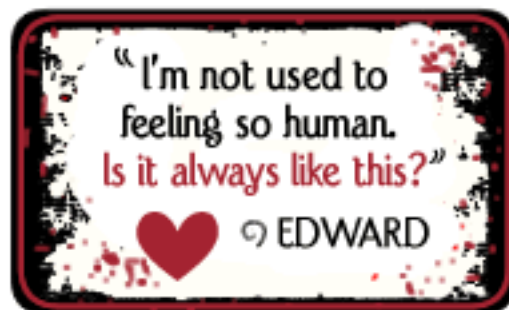
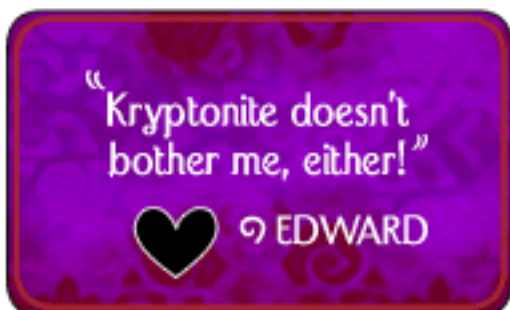
Toppers that can't be topped! In addition to creatively decorating your cupcake with frosting alone, you can also apply candy, sprinkles, edible sugar toppers and Twilight party favor accessories to the top of your cupcakes to create an enticing new look! Chocolate can be shredded, drizzled or curled when used as toppers. Candy and sprinkles are tasteful additions to any cupcake and are available in an extensive variety of colors and sizes. Edible sugar toppers and party accessories will give your cupcakes an identity of their own and will add terrific impact to your party's overall theme.



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Signs of A Great Twilight CUPCAKE!

These Twilight Quote Signs Rule! Use them to top your cupcakes and make your cupcakes delightful treats in more ways than one!



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Signs of A Great Twilight CUPCAKE!

MORE fabulous Twilight quotes for decorating your cupcakes!

"Before you, Bella,
My Life Was Like
A Moonless Night."

♥ ↻ EDWARD



"Who's afraid of the
big bad wolf?"

♥ ↻ JACOB



"When you can
live forever, what do
you live for?"

♥ ↻ EDWARD



"So what you're
saying is, I'm your
brand of heroin?"

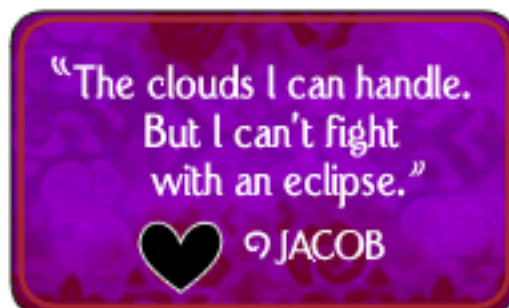
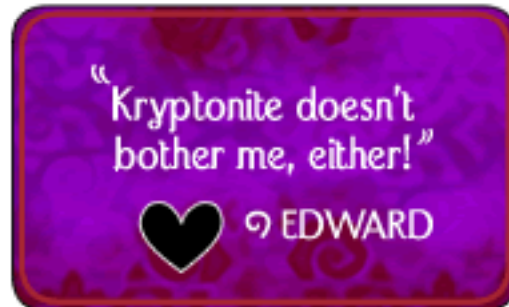
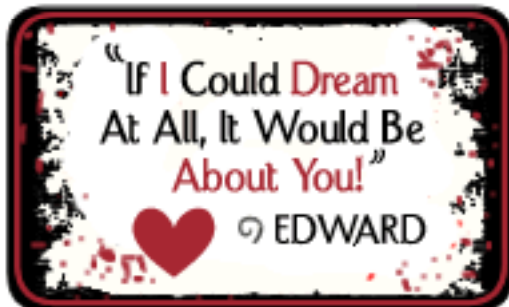
♥ ↻ BELLA



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Signs of A Great Twilight CUPCAKE!

EVEN MORE fabulous Twilight quotes for decorating your cupcakes!



[CLICK HERE](#) to instantly print Twilight cupcake flags. For best results, we recommend that the flags be printed on cover stock. Note: *The files are in high-resolution PDF format, so they may take a few minutes to download, depending on your connection speed.*

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“I’m not used to
feeling so human.
Is it always like this?”



↳ EDWARD

“I’ll Always
Want You. Forever.”



↳ BELLA

“Who’s afraid of the
big bad wolf?”



↳ JACOB

“When you can
live forever, what do
you live for?”



↳ EDWARD

“You honestly don’t
mind that I morph
into a giant dog?”



↳ JACOB

“If I Could Dream
At All, It Would Be
About You!”



↳ EDWARD

“Before you, Bella,
My Life Was Like
A Moonless Night.”

♥ ↻ EDWARD

“So what you’re
saying is, I’m your
brand of heroin?”

♥ ↻ BELLA

“I made
the cowardly lion look
like the terminator.”

♥ ↻ BELLA

“No matter how
perfect the day is,
it always has to end.”

♥ ↻ EDWARD

“Kryptonite doesn’t
bother me, either!”

♥ ↻ EDWARD

“The clouds I can handle.
But I can’t fight
with an eclipse.”

♥ ↻ JACOB

Better Batter

Did You Know?

Making cupcake batter that's pleasing to the eye and the palate is both an art and a science. It's very important to use ingredients that aren't too hot or too cold. Batter that's cold and hard is going to be very difficult to beat with a mixer and the quality of your cupcakes will suffer. Cold eggs, too, are very difficult to blend and have the potential to hurt the quality of your cupcakes. TIP: Before you begin, bring all of the refrigerated items to room temperature. For example, soften your butter by putting it in the microwave for 5-10 second increments. To remove the chill from the eggs, simply put the eggs in a bowl of warm water for 5-10 minutes.

Cupcakes And Your Oven.

Even though it's a huge temptation to bake a double batch of cupcakes at the same time - DON'T DO IT! Having too many cupcakes in your oven will interfere with your oven's heat circulation and could cause the cupcakes to bake and rise unevenly. Cupcakes bake best in the center of the oven and it's very important to place your cupcake tray in the middle of the oven for the best results.

Mixing The Batter.

You'll need to make sure that your batter is mixed, but not over-mixed. As soon as you see that all of your ingredients have been blended and combined, your job has been done! Over-mixing your ingredients will result in cupcakes that are very tough and chewy.



Frosting Tips and Tricks To Sink Your Teeth Into!

Tips and Tricks.

It's very important to make sure that your cupcakes are completely cool before you begin to frost them. If your cupcakes are still warm, this will cause the frosting to soften and it will not stay on the top of the cupcake properly. To avoid having crumbs get into the frosting, lightly brush the top of the cupcakes with your fingers to remove all of the crumbs before you begin to frost. After applying frosting, dip your knife into hot water and smooth it over the top of the frosting if you wish to create a smooth surface.

HOW TO FROST:

The quickest and easiest way to apply frosting is with a spatula with a 4 inch rounded tip or with a shallow, wide spoon with a rounded tip, too. Drop a spoonful of frosting on the cupcake and use either a spatula or a spoon to spread it evenly with plenty of swirls. It's best to make short strokes to spread the icing outward from the center and to work your way down in a circular motion. To avoid getting crumbs in the frosting, try not to have your spatula or spoon touch the cupcake.



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Frosting Tips and Tricks To Sink Your Teeth Into!

Baker's Best: Snag That Pastry Bag!

Using a pastry bag will give your cupcakes a much more professional look; making your cupcakes look just like the ones you see in magazines! The pastry bag can be purchased in any cooking, crafts or large grocery store. Pastry bags come with different tips that are used to create swirls, stripes, stars, ribbons and dots to your cupcakes. Creating these types of effects with a pastry bag is called "piping."

Pastry Bag Hints:

- Practice frosting techniques on a clean plate BEFORE you begin frosting your cupcakes.
- Fill the pastry bag half way with frosting and don't overfill.
- Insert the tip before you add the frosting
- Twist the bag above the tip and secure it with a clip to stop frosting from seeping out of the bag.



Using a pastry bag for "piping" a cupcake is one of the prettiest way to decorate cupcakes.



To assure that the frosting is evenly distributed, it's best to start on the outer edge of the cupcake when piping the cupcake with a pastry bag.

Vamp It Up With Twilight CUPCAKES!

Take a Bite!

Enjoy these mouthwatering recipes for our favorite
Twilight bite-sized treats!

- ⊕ "The Lion Fell In Love With the Lamb" Yellow CUPCAKES
.....
- ⊕ Blushing Bella's Red Velvet CUPCAKES
.....
- ⊕ Team Jacob's Devil's Food Delights
.....
- ⊕ Edward's "I'm Not Used To Feeling So Human"
Black Forest CUPCAKES
.....
- ⊕ Rocky Road-Werewolf CUPCAKES
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- ⊕ "Don't Forget To Close Your Eyes" Mocha Latte CUPCAKES
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- ⊕ "I'll Always Want You Forever" Buttercream Frosting
 - ⊕ Chocolate Buttercream
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 - ⊕ Coconut Buttercream
 - ⊕ Coffee Buttercream.....
- ⊕ "You're Dazzling Me" Deeper, Darker Chocolate Frosting
.....
- ⊕ "If I Could Dream At All, It Would Be About You!"
Marshmallow Frosting

Vamp It Up With Twilight CUPCAKES

“The Lion Fell In Love With the Lamb” Yellow CUPCAKES

Ingredients:

1 ¼ Cups Flour
1 ¼ Tsp Baking Powder
¼ Tsp Salt
¼ Cup Sugar
6 Tbsp Unsalted Butter
2 Large Eggs
1 Tsp Vanilla
¼ Cup Milk



Directions:

Preheat oven to 350 degrees. Line a 12 cup muffin pan with cupcake liners.

Mix flour, baking powder and salt together in a bowl. Using another bowl, beat the sugar and butter together for 2-3 minutes, until light and fluffy; slowly adding eggs and vanilla to the mixture. Then add the flour mixture and milk. Beat on medium speed one minute.

Pour the batter evenly into the 12 muffin cups so that they are around ¾ fill. Bake for 18-20 minutes until the cupcakes are lightly golden. Insert a toothpick in the centers to make sure that no batter/cake appears on the toothpick. Let the cupcakes cool in the pan for 5 minutes and then place them on a wire rack to completely cool for an hour. You can serve these plain or top with the frosting of your choice.

MAKES 12 CUPCAKES



Vamp It Up With Twilight CUPCAKES

Blushing Bella's Red Velvet CUPCAKES

Ingredients:

1 ¼ Cup Flour
2 Tbsp Cocoa Powder
¼ Tsp Baking Powder
¼ Tsp Salt
½ Cup Buttermilk
1 Tsp Vanilla
½ Tsp Vinegar
4 Large Drops Red Food
Coloring
¼ Cup Sugar
4 Tbsp Butter
1 Egg



Directions:

Preheat oven to 350 degrees. Line a 12 cup muffin pan with cupcake liners.

In a medium bowl, sift together flour, cocoa, baking powder and salt. In a small bowl, whisk together the buttermilk, vanilla, vinegar and red food coloring. In another medium size bowl, beat the sugar and flour together for 2-3 minutes, until light and fluffy. Add all mixtures to one bowl and beat on low speed until fully mixed.

Pour the batter evenly into the 12 muffin cups so that they are around ¾ fill and bake for 18-20 minutes. Insert a toothpick in the centers to make sure that no batter/cake appears on the toothpick. Let the cupcakes cool in the pan for 5 minutes and then place them on a wire rack to completely cool for an hour. The cupcakes will be ready to frost and serve. You can serve them plain or top them with the frosting of your choice.

MAKES 12 CUPCAKES

Vamp It Up With Twilight CUPCAKES

Team Jacob's
Devil's Food Delights.

Ingredients:

1 Cup Flour
¼ Cup Cocoa Powder
¼ Tsp Salt
½ Cup Granulated Sugar
¼ Tsp Baking Powder
½ Cup Firmly Packed
Brown Sugar
4 Tbsp Butter
1 Egg
1 Tsp Vanilla
½ Cup Water
¼ Cup Buttermilk



Directions:

Preheat oven to 350 degrees. Line a 12 cup muffin pan with cupcake liners.

In a medium bowl, sift together the flour, cocoa, baking powder and salt. In another medium size bowl, beat the granulated sugar, brown sugar and butter together for 2-3 minutes, until light and fluffy. Beat the egg and vanilla together and add it to the mixture. Add the flour mixture with the water and the buttermilk to the existing mixture and beat on low speed until fully mixed.

Pour the batter evenly into the 12 muffin cups so that they are around ¾ fill and bake for 18-20 minutes. Insert a toothpick in the centers to make sure that no batter/cake appears on the toothpick. Let the cupcakes cool in the pan for 5 minutes and then place them on a wire rack to completely cool for an hour. The cupcakes will be ready to frost and serve. You can serve them plain or top them with the frosting of your choice.

MAKES 12 CUPCAKES

Vamp It Up With Twilight CUPCAKES

Edward's "I'm Not Used To Feeling So Human" Black Forest CUPCAKES

Ingredients:

Team Jacob's Devil's Food Delights
(Recipe on previous page)
1 ½ Cup Cherries
2 Tbsp Granulated Sugar
1 Tbsp Cherry Syrup
1 Cup Heavy Cream
1 Tbsp Confectioners' Sugar



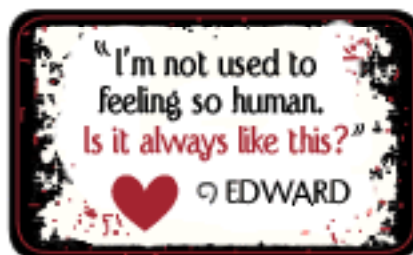
Directions:

Remove the pits from the cherries and cut them in half. Combine the halved cherries, granulated sugar and syrup and mix, stir and cook in a small pan for 5-7 minutes. Put this mixture in a small bowl and refrigerate from 1 hour to 24 hours.

Combine the cream and confectioners' sugar and beat for 1-2 minutes until thickened and the cream begins to hold soft and peak. Then gently fold the cherry mixture into the cream/sugar mixture so that it yields streaks of red.

Top the cupcakes with the cherry-whipped cream mixture and add the cherry halves to the cupcakes.

MAKES 12 CUPCAKES



Vamp It Up With Twilight CUPCAKES

Rocky Road Werewolf CUPCAKES

Ingredients:

1 Cup Flour
¼ Cup Cocoa Powder
¼ Tsp Salt
½ Cup Granulated Sugar
¼ Tsp Baking Powder
½ Cup Firmly Packed
Brown Sugar
4 Tbsp Butter
1 Egg
1 Tsp Vanilla
½ Cup Water
¼ Cup Buttermilk
2 Cups Walnut Halves



Directions:

Preheat oven to 350 degrees. Line a 12 cup muffin pan with cupcake liners.

In a medium bowl, sift together the flour, cocoa, baking powder and salt. In another medium size bowl, beat the granulated sugar, brown sugar and butter together for 2-3 minutes, until light and fluffy. Beat the egg and vanilla together and add it to the mixture. Add the flour mixture with the water and the buttermilk to the existing mixture and beat on low speed until fully mixed. Chop up walnut halves and pour 1 ½ cups of the walnut halves, blend lightly with spoon.

Pour the batter evenly into the 12 muffin cups so that they are around ¾ fill and bake for 18-20 minutes. Insert a toothpick in the centers to make sure that no batter/cake appears on the toothpick. Let the cupcakes cool in the pan for 5 minutes and then place them on a wire rack to completely cool for an hour. The cupcakes will be ready to frost and serve. You can serve them plain or top them with the frosting of your choice.

MAKES 12 CUPCAKES

Vamp It Up With Twilight CUPCAKES

Forbidden Fruit Apple Spice CUPCAKES

Ingredients:

½ Cup Butter
3 Fuji Apples
1 Cup Sugar
1 Cup Flour
¼ Tsp Baking Powder
½ Tsp Salt
¼ Tsp Baking Soda
1 Tsp Cinnamon
2 Large Eggs
½ Tsp Vanilla
¼ Cup Sour Cream



Directions:

Preheat oven to 350 degrees. Line a 12 cup muffin pan with cupcake liners.

Peel, core and cut apples into 1 inch chunks. Melt 2 tablespoons of butter in a saucepan, adding apple chunks, 2 tablespoons of sugar; stirring frequently and cooking for 5-7 minutes.

Whisk flour, baking powder, salt, baking soda and cinnamon in a small bowl. In another bowl, beat the remaining butter and sugar together for 2-3 minutes until light and fluffy. Add the eggs and vanilla and beat them together for 1-2 minutes. Slowly add sour cream and the flour and apple mixtures, beating all until fully combined.

Pour the batter evenly into the 12 muffin cups so that they are around ¾ full and bake for 18-20 minutes. Insert a toothpick in the centers to make sure that no batter/cake appears on the toothpick. Let the cupcakes cool in the pan for 5 minutes and then place them on a wire rack to completely cool for an hour. The cupcakes will be ready to frost and serve. You can serve them plain or top them with the frosting of your choice.

MAKES 12 CUPCAKES

Vamp It Up With Twilight CUPCAKES

“Don't Forget To Close Your Eyes” Mocha Latte CUPCAKES

Ingredients:

1 ½ Cup Flour
½ Cup Cocoa Powder
¼ Tsp Salt
½ Cup Granulated Sugar
1 Tsp Baking Powder
½ Cup Milk
4 Tbsp Butter
1 Egg
1 Tsp Vanilla
½ Cup Brown Sugar
¼ Cup Brewed Coffee



Directions:

Preheat oven to 350 degrees. Line a 12 cup muffin pan with cupcake liners.

In a medium bowl, sift together the flour, cocoa, baking powder and salt. In another medium size bowl, beat the granulated sugar, brown sugar and butter together for 2-3 minutes, until light and fluffy. Beat the egg and vanilla together and add it to the mixture. Add the flour mixture with the water and the buttermilk to the existing mixture and beat on low speed until fully mixed.

Pour the batter evenly into the 12 muffin cups so that they are around ¾ fill and bake for 18-20 minutes. Insert a toothpick in the centers to make sure that no batter/cake appears on the toothpick. Let the cupcakes cool in the pan for 5 minutes and then place them on a wire rack to completely cool for an hour. The cupcakes will be ready to frost and serve. You can serve them plain or top them with the frosting of your choice.

MAKES 12 CUPCAKES

Vamp It Up With Twilight CUPCAKES

“I’ll Always Want You Forever” Buttercream Frosting

Ingredients:

3 Large Egg Whites
¼ Cup Sugar
1 Cup Butter, cut into 16 pieces

Directions:

Combine egg whites and sugar in a large saucepan; heating the mixture and whisking it for 2-3 minutes until the sugar has dissolved. Beat the egg white mixture until fluffy with an electric mixer. Add salt and butter to the mixture; adding the butter a piece at a time, beating after each addition. If the frosting is runny, continue to beat at high speed until it is smooth and creamy. Add flavoring of your choice to the frosting to create a new frosting flavor.

- **Chocolate Buttercream:** Whisk 2 tablespoons of cocoa powder into 4 ounce melted semi-sweet chocolate and add to the existing “I’ll Always Want Your Forever” frosting
- **Almond Buttercream:** Add ½ teaspoon of vanilla extract and ¼ teaspoon of almond extract
- **Coconut Buttercream:** Add ½ teaspoon of coconut extract
- **Coffee Buttercream:** Add ½ cup of strong coffee



Vamp It Up With Twilight CUPCAKES

“You’re Dazzling Me” Deeper, Darker Chocolate Frosting

Ingredients:

¼ Cup Evaporated Milk
½ Cup Brown Sugar
½ Cup Butter
1 ½ Cup Shredded Coconut
1 Cup Chopped Pecans

Directions:

Combine evaporated milk, brown sugar and butter in a small saucepan and heat. Stir the mixture occasionally and bring it to a simmer. Remove the pan from the heat and stir in the coconut, pecans and salt until all the ingredients have been blended.



Vamp It Up With Twilight CUPCAKES

"If I Could Dream At All, It Would Be About You!"
Marshmallow Frosting

Ingredients:

2 Large Eggs
1 Cup Sugar
6 Tbsp Water
1 Tbsp Light Corn Syrup
1 Cup Mini Marshmallows
1 Tsp Vanilla

Directions:

Separate the two large eggs. Combine egg whites, sugar, water and corn syrup in a saucepan. Whisk and lightly heat mixture for 2 minutes or until it's warm and the sugar has dissolved. Remove the mixture and put it into a large bowl and beat it until it's smooth. Add marshmallows and vanilla and continue beating until it's completely smooth.



"I Love A Happy Ending!" Twilight, CUPCAKES & You!

"I always like a happy ending. They are rare." is what Aro, the vampiric leader of the Volturi exclaims in *New Moon*, Chapter 21, p.468.

We all love happy endings. As we end this book, we hope that you've enjoyed the cupcake recipes and that you continue to pursue your love of the Twilight series and your passion for CUPCAKES, the ultimate BITE SIZE dessert!



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