

*If you celebrate Christmas, how was it!? Was it filled with happiness, **gifts**, food, peace and more importantly, **baked goodies**?*

I have to apologize. Well, actually I don't, but I extend an itty bitty **desolé** to you fabulous bakers that pulled out your bakeware, your Kitchen Aid mixer (even vintage Sunbeam ones, as one friend did), your icing tips and debated over what flavor cookies, cupcakes, cakes and pastries you'd make.

*In my last post, I mentioned being **un poco** tired of seeing so many cookie blog posts, but, honestly, it was only because I wish I had the patience to participate in the **12 days of cookies** event or even time to write everyday.*

That being said, this post is a multi-purpose one. Not a redemption on the "I'm tired" comment, rather on how baking can be hassle-free through the use of Teflon non-stick bakeware and a delicious mini cupcake recipe my sis and I made last year for a Christmas party I hosted.

*I suppose there will be continued baking going on through the New Year, especially by those that received all kinds of kitchen tools and gadgets, therefore this bit of knowledge on Teflon® is right on time! And, I'm giving an entire set away, courtesy of **Dupont**.*

Dupont Teflon® has released a new line of products with non-stick properties for the purpose of making cooking and baking easier and cleaner, thus more efficient. I personally prefer and use a lot of non-stick cookware because I hate scrubbing, one of the wonderful benefits of the coating!

This is **Dupont** has to say about their new coatings:

- **DuPont has recently introduced new Teflon® non-stick coatings made with technology that has significantly improved the durability of all of our non-stick coatings. We believe that more durable, longer lasting non-stick coatings increase the functional life of non-stick cookware, which results in the need for fewer replacement pans. Fewer pans produced means less waste, which offers consumers a more sustainable cookware option and a better cooking experience.**

- **DuPont and third party kitchen and restaurant testing indicate that Teflon® coatings are more durable and have better food release than the coatings used on GreenPan®. This means that the effective non-stick life of the GreenPan® is significantly shorter than that of Teflon® coatings.**

How could you NOT be into cooking with non-stick, if it means ditching aluminum scrubbers and stinky cleaning agents to get all that gunk off your pans?

How many times have your cakes or bread or even scrambled eggs been glued to the pan because it was stainless steel (dumb move, anyway)? I've done it, no lie. But it's been a looong time! Plus, I'm not really a baker, like my sis, looking so clichéish below!

Last year, while visiting me in Atlanta, she got excited with my new Kitchen Aid mixer and decided to bake mini cupcakes for my party. At that time, I was all into and insanely obsessed with mint chocolate ganache and Grand Marnier. Those two ingredients were making it into just about everything I was making! She objected to spiking the entire batch, so she split it.

Using my non-stick mini cupcake pan, she made hers using good ol' Betty Crocker cake mix (oh yes she did!), having added the ganache and GM to half and left the other half, plain.

I had festive paper cupcake molds in stock, which she chose to use, but with the non-stick pan, they really weren't necessary. Yes, we all use them because it makes it fun to hold while munching, but for all intents and purposes, the coating would have sufficed and her little cakes would have slipped out just fine!

(see the little scappling cooked batter in the middle cup? With non-stick, it'll come right off with a flick of a finger!)

The cupcakes were done and delicious! The mint choco ganache gave them the perfect Holiday aroma and taste, while the Grand Marnier offered a nice kick. She smothered those with the same smooth spread, while the other ones were plain Janes with a splash of Grand Marnier and cheesecake frosting! Uhm, Uhm good!

She got sassy and decorated them with green icing and spelled out Merry Christmas! Entirely too cute!

HOLIDAY GIVEAWAY!!

So, for you BAKERS, my friends at **Dupont** have been kind enough to allow me to give away a nice baking set that will make your Holiday baking easier and cleaner! Leave the scrubbing for the other type bakers and save those freshly manicured hands for holding a Nogtini or shaking the hand of that fine man that will twirl you on New Year's eve and kiss you to bliss!

The set includes a cooling rack, an **OXO** brand spatula, a bread and loaf pan (great for rum bread pudding) and a cookie sheet!

What you have to do: Leave a comment telling me your worse Holiday baking nightmare! If you want an extra entry, tweet it and include my Twitter name [@brenherrera](#)! Let your Daring Baker blogging friends know, too! I'm sure they'll love it! A random winner will be chosen on Jan 5th using a random number generator! GO!

HOPE YOU AND YOURS HAD A BEAUTIFUL CHRISTMAS, HANUKKH OR KWANZA! AND HAPPY BAKING!

Sis's Mint Chocolate Ganache and Grand Marnier Mini Cupcakes!

Ingredients:

- 1 box of your choice white cake mix
- 3 eggs
- 1 1/4 cups water
- 1/3 cup vegetable or canola oil
- 1/4 cup Grand Marnier
- 2-8 oz jars of Chalmer's Mint Chocolate Ganache, parted (room temperature)

Method:

Heat oven to 350F. Add cake mix to large bowl, if not using a professional mixer. Beat in eggs, water, oil, on low speed for 45 seconds. Slowly add Grand Marnier and 1 jar of chocolate ganache. Beat on medium for 2-3 minutes. Pour batter into your mini-cupcake non-stick pan. If you like, you can use your choice of paper cup and pour batter into them. Bake according to box instructions and depending on what size pan you use. Remove from oven and let cool on cooking rack. Cool completely before frosting with extra ganache.

Yields 24 cupcakes! Enjoy!