

F O R T H E L O V E O F

# Cupcakes

OVER 100 HEAVENLY CUPCAKES  
RECIPES COMPILED BY YEBO SOUTH AFRICA



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# Cheesecake Cupcakes

## Ingredients

3 (8 ounce) packages cream cheese  
1 cup white sugar  
5 eggs  
1 teaspoon vanilla extract  
8 ounces sour cream  
1 cup white sugar  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line cupcake pans with paper cupcake liners.

In a medium bowl, cream together the cream cheese and 1 cup of sugar. Stir in the eggs one at a time, then mix in the vanilla. Spoon into cupcake pans to fill about 2/3 to 3/4 full.

Bake for 30 minutes in the preheated oven, until golden brown. Remove from the oven and cool for 5 to 10 minutes.

To make the sour cream topping, whisk together the sour cream, 1 cup sugar, and vanilla until smooth. Spoon into the well on the top of each cupcake.

Return to the oven and bake for an additional 5 to 7 minutes, until set. Set cupcake pans on racks to cool, do not remove cupcakes from the pan until they are completely cool. For a finishing touch, you can add a dollop of your favorite pie filling on top.

# Grandma Gudgel's Black Bottom Cupcakes

## Ingredients

1 (8 ounce) package cream cheese  
1 egg  
1/3 cup white sugar  
1/8 teaspoon salt  
1 cup semisweet chocolate chips  
  
1 1/2 cups all-purpose flour  
1 cup white sugar  
1/4 cup cocoa  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup water  
1/3 cup vegetable oil  
1 tablespoon distilled white vinegar  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter muffin tins and set aside.

Beat together the cream cheese, egg, sugar and salt. Stir in chocolate chips and set aside.

In a separate bowl, sift together the flour, sugar, cocoa, baking soda and salt. Add the water, oil, vinegar, and vanilla. Beat until well combined. Batter will be thin.

Fill muffin cups 1/3 full with the chocolate batter. Top each one with a spoonful of cream cheese mixture.

Bake for 30 to 35 minutes.

# Green-Tea Cupcakes

## Ingredients

1/4 cup butter  
1/4 cup vegetable oil butter spread (such as Smart Balance®)  
1/2 cup granular no-calorie sucralose sweetener (such as Splenda®)  
1/2 cup white sugar  
3 egg whites  
1 teaspoon vanilla extract  
1 teaspoon almond extract  
1 1/2 cups cake flour  
2 teaspoons baking powder  
2 tablespoons green tea powder (matcha)  
1/2 cup nonfat milk

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 12 muffin cups, or line with paper muffin liners.

Beat the butter, vegetable oil butter spread, sweetener, and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature egg whites one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla and almond extracts with the last egg. Combine cake flour, baking powder, and green tea powder in a small bowl. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

# Pumpkin Ginger Cupcakes

## Ingredients

2 cups all-purpose flour  
1 (3.4 ounce) package instant butterscotch pudding mix  
2 teaspoons baking soda  
1/4 teaspoon salt  
1 tablespoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground allspice  
1/4 teaspoon ground cloves  
1/3 cup finely chopped crystallized ginger  
  
1 cup butter, room temperature  
1 cup white sugar  
1 cup packed brown sugar  
4 eggs  
1 teaspoon vanilla extract  
1 (15 ounce) can pumpkin puree

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 24 muffin cups, or line with paper muffin liners. Whisk together the flour, pudding mix, baking soda, salt, cinnamon, ground ginger, allspice, cloves, and crystallized ginger in a bowl; set aside.

Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla and pumpkin puree with the last egg. Stir in the flour mixture, mixing until just incorporated. Pour the batter into the prepared muffin cups.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

# Honey Cupcakes with Strawberries

## Ingredients

1/4 cup butter, softened  
1/4 cup white sugar  
3/4 cup honey  
2 eggs  
1/2 cup buttermilk  
1/2 teaspoon vanilla extract  
2 cups all-purpose flour  
1 tablespoon baking powder  
1/4 teaspoon salt  
3/4 cup heavy cream  
2 tablespoons confectioners' sugar (optional)  
1 pint strawberries, sliced

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin pan or line with paper baking cups.

In a medium bowl, beat the butter and sugar with an electric mixer until light and fluffy. Mix in the honey, eggs, buttermilk and vanilla. Combine the flour, baking powder and salt; stir into the batter just until blended. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter.

Whip the heavy cream in a chilled bowl using an electric mixer until stiff enough to hold a peak. Sweeten with confectioners' sugar if desired. Spoon on top of cupcakes and top each one with sliced strawberries right before serving.

# Red Velvet Cupcakes

## Ingredients

1 package (2-layer size) red velvet cake mix  
1 (3.9 ounce) package JELL-O Chocolate Instant Pudding  
1 (8 ounce) package PHILADELPHIA Cream Cheese, softened  
1/2 cup butter or margarine, softened  
1 (16 ounce) package powdered sugar  
1 cup thawed COOL WHIP Whipped Topping  
1 (1 ounce) square BAKER'S White Chocolate, shaved into curls

## Directions

Prepare cake batter and bake as directed on package for 24 cupcakes, blending dry pudding mix into batter before spooning into prepared muffin cups. Cool.

Meanwhile, beat cream cheese and butter in large bowl with mixer until well blended. Gradually beat in sugar. Whisk in COOL WHIP. Spoon 1-1/2 cups into small freezer-weight resealable plastic bag; seal bag. Cut small corner off bottom of bag. Insert tip of bag into top of each cupcake to pipe about 1 Tbsp. frosting into center of cupcake.

Frost cupcakes with remaining frosting. Top with chocolate curls. Keep refrigerated.

# Peanut Butter Cupcakes

## Ingredients

1/3 cup butter or margarine,  
softened  
1/2 cup peanut butter\*  
1 1/4 cups packed brown sugar  
1 egg  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/4 teaspoon ground cinnamon  
3/4 cup milk  
FROSTING:  
1/3 cup peanut butter\*  
2 cups confectioners' sugar  
2 teaspoons honey  
1 teaspoon vanilla extract  
3 tablespoons milk

## Directions

In a mixing bowl, cream the butter, peanut butter and brown sugar. Beat in egg and vanilla. Combine the dry ingredients; add to creamed mixture alternately with milk. Fill paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 26-30 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, cream peanut butter and sugar in a small mixing bowl. Add the honey and vanilla. Beat in enough milk to achieve a spreading consistency. Frost cupcakes.

# Cinnamon Mocha Cupcakes

## Ingredients

1/4 cup butter, softened  
2/3 cup sugar  
1 egg  
1/2 teaspoon vanilla extract  
14 tablespoons all-purpose flour  
1/4 cup baking cocoa  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon baking powder  
1/4 teaspoon ground cinnamon  
1/4 cup strong brewed coffee,  
room temperature  
3 tablespoons 1% buttermilk  
1 cup prepared chocolate frosting  
3/4 teaspoon instant coffee  
granules  
1 teaspoon hot water

## Directions

In a small mixing bowl, cream the butter and sugar. Beat in egg and vanilla. Combine the flour, cocoa, baking soda, salt, baking powder and cinnamon; add to creamed mixture alternately with coffee and buttermilk.

Coat muffin cups with nonstick cooking spray or use paper liners; fill half full with batter. Bake at 350 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack to cool completely.

Place the frosting in a bowl. Dissolve coffee granules in hot water; stir into frosting until smooth. Frost cupcakes.

# Super Easy Chocolate Cupcakes

## Ingredients

3/4 cup shortening  
1 2/3 cups white sugar  
2 eggs  
1 teaspoon vanilla extract  
1 teaspoon instant coffee granules  
1 pinch cayenne pepper  
2 1/4 cups all-purpose flour  
2/3 cup unsweetened cocoa powder  
1/4 teaspoon baking powder  
1/2 teaspoon baking soda  
1 teaspoon salt  
1 1/2 cups water

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 12 cup muffin pans or line with 18 paper baking cups.

In a medium bowl, beat the shortening and sugar with an electric mixer until light and fluffy. Mix in the eggs, one at a time, then stir in vanilla, instant coffee and cayenne pepper. Combine the flour, cocoa, baking powder, baking soda and salt; stir into the batter, alternating with the water, just until blended. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter and frost as desired.

# Lemon Daisy Cupcakes

## Ingredients

1 (18.25 ounce) package white cake mix  
24 NILLA Wafers  
3 squares BAKER'S Semi-Sweet Chocolate, melted  
2 (3.4 ounce) packages JELL-O Lemon Flavor Instant Pudding & Pie Filling  
2 cups milk  
2 cups thawed COOL WHIP Whipped Topping  
2 cups JET-PUFFED Miniature Marshmallows

## Directions

Prepare cake batter and bake as directed on pkg. for 24 cupcakes. Cool in pans 10 min. Meanwhile, dip 12 wafers in chocolate; set aside.

Beat pudding mixes and milk in large bowl with whisk 2 min. Stir in 2 cups COOL WHIP; spoon 1-1/2 cups into resealable plastic bag. Seal bag; cut off small corner from bottom of bag.

Pipe about 1 Tbsp. pudding mixture into center of each cupcake. Frost with remaining pudding mixture.

Decorate cupcakes with wafers, marshmallows and any remaining melted chocolate to resemble daisies. Keep refrigerated.

# Claudia's Yummy Frosting for Cakes and

## Ingredients

4 cups confectioners' sugar  
1 cup shortening  
2 egg whites  
1/2 teaspoon salt  
2 teaspoons vanilla extract  
2 1/2 tablespoons cake flour  
1/4 cup low-fat milk  
2 drops any color food coloring  
(optional)

## Directions

In a large bowl, combine the confectioners' sugar, shortening, egg whites, salt, vanilla, flour and milk. Beat with an electric mixer, gradually increasing to high speed, until light, fluffy and smooth, about 5 minutes. Stir in desired amount of food coloring.

# Vanilla Cupcake

## Ingredients

2/3 cup butter, softened  
3/4 cup superfine sugar  
1 1/2 cups self-rising flour  
3 eggs  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin pan or line with paper baking cups.

In a large bowl, mix butter and sugar with an electric mixer until light and fluffy, about 5 minutes. Stir in the eggs, one at a time, blending well after each one. Stir in the vanilla and flour just until mixed. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 18 to 20 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter.

# Spice Cupcakes

## Ingredients

1 1/2 cups all-purpose flour  
1/2 cup cornstarch  
2 teaspoons baking powder  
1 teaspoon ground cinnamon  
4 pinches ground nutmeg  
4 pinches salt  
12 tablespoons butter  
1 1/3 cups sugar  
4 eggs  
1 teaspoon vanilla extract  
1/2 cup milk

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line 15 muffin cups with paper muffin liners.

Sift the flour, cornstarch, baking powder, cinnamon, nutmeg, and salt together in a bowl.

Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Mix in the flour mixture alternately with the milk. Pour the batter into the prepared muffin cups.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, 15 to 20 minutes.

# Angel Food Cupcakes

## Ingredients

1 (18.25 ounce) package angel food cake mix

## Directions

Preheat oven to 375 degrees F (190 degrees C). Line a 12 cup muffin tin with paper bake cups.

Prepare batter as directed on the box. Fill muffin cups 2/3 full.

Bake for 15 to 20 minutes, or until done.

# Dark Chocolate Bacon Cupcakes

## Ingredients

12 slices bacon  
2 cups all-purpose flour  
3/4 cup unsweetened cocoa powder  
2 cups white sugar  
2 teaspoons baking soda  
1 teaspoon baking powder  
1/2 teaspoon seasalt  
2 eggs  
1 cup cold, strong, brewed coffee  
1 cup buttermilk  
1/2 cup vegetable oil  
1 tablespoon unsweetened cocoa powder, for dusting

## Directions

Preheat oven to 375 degrees F (190 degrees C). Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, stir together the flour, 3/4 cup cocoa powder, sugar, baking soda, baking powder and salt. Make a well in the center and pour in the eggs, coffee, buttermilk and oil. Stir just until blended. Mix in 3/4 of the bacon, reserving the rest for garnish. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter. Frost with your favorite chocolate frosting and sprinkle reserved bacon crumbles on top. Dust with additional cocoa powder.

# Brownie Batter + Cupcake = The SECOND BEST

## Ingredients

1 (19.5 ounce) package brownie mix  
2 eggs  
1/2 cup canola oil  
1/4 cup water  
1 (18.25 ounce) package white cake mix  
2 tablespoons canola oil  
1 1/3 cups water  
3 egg whites

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Line 48 muffin cups with paper liners.

Whisk together the brownie mix, 2 eggs, 1/2 cup canola oil, and 1/4 cup water in a bowl. Stir just until fully incorporated, about 50 strokes; set aside.

Mix the cake mix, 2 tablespoons canola oil, 1 1/3 cup water, and 3 egg whites in a large bowl with an electric mixer on low speed until combined. Mix on medium speed for 2 minutes.

Spoon the brownie batter into prepared muffin cups, filling each cup 1/3 full. Spoon the cake batter over the brownie batter, until muffin cups are each 2/3 full.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 20 minutes.

# Chocolate Cupcakes with Caramel Frosting

## Ingredients

1 cup white sugar  
2 cups all-purpose flour  
1/4 cup unsweetened cocoa powder  
2 teaspoons baking soda  
1 cup water  
2 tablespoons grape jelly  
1 cup mayonnaise  
1 teaspoon vanilla extract

1/4 cup butter, melted  
1/3 cup half-and-half cream  
3/4 cup packed brown sugar  
1/2 teaspoon vanilla extract  
1 3/4 cups confectioners' sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 15 muffin cups or line with paper baking cups.

In a large bowl, stir together the white sugar, flour, cocoa, and baking soda. Make a well in the center, and pour in the water, grape jelly, mayonnaise, and 1 teaspoon of vanilla. Mix just until blended. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter.

Make the frosting while the cupcakes cool. Combine the butter, half-and-half and brown sugar in a medium saucepan. Bring to a boil, stirring frequently. Remove from the heat and stir in the confectioners' sugar and vanilla. Set the pan over a bowl of ice water and whisk or beat with an electric mixer until fluffy. Frost cupcakes when they are completely cool.

# Sunshine S'more Cupcakes

## Ingredients

1 (18.25 ounce) package French vanilla cake mix  
2 tablespoons graham cracker crumbs  
1 1/2 cups water  
3 egg whites  
24 milk chocolate candy kisses  
1/2 cup graham cracker crumbs  
1 (7 ounce) jar marshmallow creme

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners.

In a large bowl, combine the cake mix, 2 tablespoons graham cracker crumbs, water and egg whites. Beat for 2 minutes at high speed of an electric mixer.

Divide batter evenly among paper lined cups, filling about 2/3 full. Place a chocolate kiss in each cupcake, pressing in lightly. Spoon 1 teaspoon graham cracker crumbs onto each cupcake.

Bake at 350 degrees F (175 degrees C) for 18 to 25 minutes. Remove from the oven and top each cupcake with 1 teaspoon marshmallow creme. Dip spoon into hot water to prevent sticking. Return to oven for about 1 minute to melt slightly.

# Pumpkin Spice Cupcakes

## Ingredients

2 1/4 cups all-purpose flour  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cloves  
1/2 teaspoon ground allspice  
1/2 teaspoon salt  
1 tablespoon baking powder  
1/2 teaspoon baking soda  
1/2 cup butter, softened  
1 cup white sugar  
1/3 cup brown sugar  
2 eggs, room temperature  
3/4 cup milk  
1 cup pumpkin puree

### Cinnamon Cream Cheese Frosting

1 (8 ounce) package cream cheese, softened  
1/4 cup butter, softened  
3 cups confectioners' sugar  
1 teaspoon vanilla extract  
1 teaspoon ground cinnamon

## Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease 24 muffin cups, or line with paper muffin liners. Sift together the flour, 1 teaspoon cinnamon, nutmeg, ginger, clove, allspice, salt, baking powder, and baking soda; set aside.

Beat 1/2 cup of butter, the white sugar, and brown sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Stir in the milk and pumpkin puree after the last egg. Stir in the flour mixture, mixing until just incorporated. Pour the batter into the prepared muffin cups.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 25 minutes. Cool in the pans for 5 minutes before removing to cool completely on a wire rack.

While the cupcakes are cooling, make the frosting by beating the cream cheese and 1/4 butter with an electric mixer in a bowl until smooth. Beat in the confectioners' sugar a little at a time until incorporated. Add the vanilla extract and 1 teaspoon ground cinnamon; beat until fluffy. Once the cupcakes are cool, frost with the cream cheese icing.

# Banana and Vanilla Cupcakes with Buttercream

## Ingredients

### Banana Cupcakes:

1 3/4 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup butter, at room temperature  
1/2 cup white sugar  
3 eggs, room temperature  
1 teaspoon vanilla extract  
1/4 cup milk  
2 large bananas, chopped

### Buttercream Frosting:

2/3 cup butter, at room temperature  
1/2 teaspoon vanilla extract  
2 1/4 cups confectioners' sugar  
2 tablespoons heavy cream  
4 drops yellow food coloring, or as desired

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 12 muffin cups or line with paper muffin liners.

Whisk the flour, baking powder, and salt together in a bowl; set aside. Beat 1/2 cup butter and the white sugar with an electric mixer in a large bowl until light and fluffy. Add the eggs one at a time, allowing each to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Fold in the chopped bananas, mixing just enough to evenly combine. Pour the batter into prepared cups.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

While the cupcakes are cooling, make the buttercream by beating 2/3 cup of butter in a bowl until smooth and glossy. Beat in the vanilla, followed by the confectioners' sugar. Once no dry lumps of sugar remain, add the cream and food coloring. Whip on high speed until light and fluffy. Frost the cooled cupcakes with the buttercream frosting.

# Angel Lush Cupcakes

## Ingredients

1 (16 ounce) package angel food cake mix  
1 (3.4 ounce) package JELL-O Vanilla Flavor Instant Pudding  
2 (8 ounce) cans DOLE Crushed Pineapple in Juice, undrained  
1 cup thawed COOL WHIP Whipped Topping  
15 fresh strawberries, cut in half

## Directions

Heat oven to 375 degrees F.

Prepare cake batter as directed on package; pour into 30 paper-lined muffin cups, filling each cup 2/3 full. Bake 12 to 15 min. or until tops are golden brown and cracks feel dry. (Note: If baking in batches, refrigerate remaining batter in bowl until ready to pour into lined muffin cups and bake.) Cool cupcakes in pans 10 min.; remove to wire racks. Cool completely.

Mix dry pudding mix and pineapple in medium bowl. Gently stir in COOL WHIP; spread onto cupcakes.

Top with berries.

# Secret Kiss Cupcakes

## Ingredients

3 1/3 cups all-purpose flour  
2 cups sugar  
1 cup baking cocoa  
2 teaspoons baking soda  
1 teaspoon salt  
2 cups buttermilk  
1 cup butter, melted  
2 eggs, lightly beaten  
2 teaspoons vanilla extract  
30 milk chocolate candy kisses,  
unwrapped  
1 (16 ounce) container fudge  
frosting

## Directions

In a bowl, combine the flour, sugar, cocoa, baking soda and salt; mix well. Combine the buttermilk, butter, eggs and vanilla. Add to the dry ingredients; mix well.

Fill paper-lined muffin cups two-thirds full. Press a chocolate kiss into the center of each cupcake until batter completely covers candy.

Bake at 375 degrees F. for 20-25 minutes or until a toothpick inserted into the cakes comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. Frost cupcakes.

# Cupcake Graveyard

## Ingredients

1 (18.25 ounce) package  
chocolate cake mix  
2 (16 ounce) packages vanilla  
frosting  
3/4 cup chocolate sandwich  
cookie crumbs  
24 chocolate covered graham  
cracker cookies

## Directions

Prepare and bake cake mix according to package directions for cupcakes.

In a medium bowl stir 1 package of frosting with the cookie crumbs. Frost cooled cupcakes.

Fill a pastry bag, fitted with a plain tip, with remaining white frosting. Write R.I.P. on each chocolate covered graham cracker cookie. Stand a decorated cookie on top of each cupcake so that it looks like a tombstone. Place the cupcakes on a large cookie sheet that has been covered with green paper. Place paper ghosts and bats randomly through the graveyard. Serve!

# Chai Cupcakes

## Ingredients

- 1 cup milk
- 2 black tea bags
- 2 chai tea bags
- 1/2 cup plain yogurt
- 3/4 cup white sugar
- 1/4 cup canola oil
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/2 teaspoon salt
- 1 pinch ground black pepper

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin pan or line with paper baking cups.

Heat the milk in a saucepan until almost boiling. Remove from the heat and add the black tea and chai tea bags. Cover and let stand for 10 minutes. Wring out the tea bags into the milk and discard bags. In a medium bowl, whisk together the tea-milk, yogurt, sugar, oil and vanilla. In a large bowl, stir together the flour, baking soda, baking powder, cinnamon, ginger, cloves, salt and pepper. Pour the wet ingredients into the dry mixture and stir until blended. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter. Frost with desired frosting (I prefer vanilla).

# Self-Filled Cupcakes II

## Ingredients

1 (18.25 ounce) package devil's  
food cake mix  
3 ounces creamcheese  
1/3 cup white sugar  
1 egg  
1 pinch salt  
1 cup semisweet chocolate chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease muffin pans.

Prepare cake mix according to package directions.

Combine cream cheese and sugar, cream until light and fluffy. Add egg and salt, beating well.

Spoon batter into greased muffin pans filling 2/3 full. Drop a few semisweet chocolate morsels in the center and spoon 1 teaspoon of the cream cheese mixture on top of the chocolate morsels.

Bake at 350 degrees F (175 degrees C) for 25 minutes. Let cupcakes cool before serving.

# Creamy Chocolate Cupcakes

## Ingredients

1 1/2 cups all-purpose flour  
1 cup sugar  
1/4 cup baking cocoa  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 eggs, lightly beaten  
3/4 cup water  
1/3 cup vegetable oil  
1 tablespoon vinegar  
1 teaspoon vanilla extract  
FILLING:  
1 (8 ounce) package cream  
cheese, softened  
1/3 cup sugar  
1 egg, lightlybeaten  
1/8 teaspoon salt  
1 cup semisweet chocolate chips  
1 cup chopped walnuts

## Directions

In a large mixing bowl, combine the dry ingredients. Add the eggs, water, oil, vinegar and vanilla; mix well. Pour into 18 greased or paper-lined muffin cups.

For filling, beat cream cheese and sugar in another mixing bowl. Add egg and salt; mix well. Fold in chocolate chips. Drop by tablespoonfuls into center of each cupcake. Sprinkle with nuts. Bake at 350 degrees F for 25-30 minutes.

# Maple Carrot Cupcakes

## Ingredients

2 cups all-purpose flour  
1 cup sugar  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
4 eggs  
1 cup vegetable oil  
1/2 cup maple syrup  
3 cups grated carrots  
**FROSTING:**  
1 (8 ounce) package cream cheese, softened  
1/4 cup butter, softened  
1/4 cup maple syrup  
1 teaspoon vanilla extract  
Chopped walnuts

## Directions

In a large bowl, combine the first six ingredients. In another bowl, beat eggs, oil and syrup. Stir into dry ingredients just until moistened. Fold in carrots. Fill greased or paper-lined muffin cups two-thirds full.

Bake at 350 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

For frosting, combine cream cheese, butter, syrup and vanilla in a mixing bowl; beat until smooth. Frost cooled cupcakes. Sprinkle with nuts if desired.

# No Bake Chocolate Cream Cupcakes

## Ingredients

1/2 cup thawed COOLWHIP Whipped Topping, divided  
2 ounces PHILADELPHIA Cream Cheese, softened  
1 square BAKER'S Semi-Sweet Chocolate, melted, cooled  
1 tablespoon powdered sugar  
8 NILLA Wafers

## Directions

Mix 1/4 cup of the whipped topping, the cream cheese, melted chocolate and sugar until well blended.

Place 2 of the wafers in bottom of each of 2 paper-lined medium muffin cups. Cover with 1 tablespoon of the whipped topping mixture. Repeat layers. Top evenly with remaining whipped topping. Cover.

Refrigerate at least 1 hour.

# Cream Filled Cupcakes

## Ingredients

3 cups all-purpose flour  
2 cups white sugar  
1/3 cup unsweetened cocoa powder  
2 teaspoons baking soda  
1 teaspoon salt  
2 eggs  
1 cup milk  
1 cup water  
1 cup vegetable oil  
1 teaspoon vanilla extract  
  
1/4 cup butter  
1/4 cup shortening  
2 cups confectioners' sugar  
1 pinch salt  
3 tablespoons milk  
1 teaspoon vanilla extract

## Directions

Preheat oven to 375 degrees F (190 degrees C). Line 36 muffin cups with paper liners.

In a large bowl, mix together the flour, sugar, cocoa, baking soda and 1 teaspoon salt. Make a well in the center and pour in the eggs, 1 cup milk, water, oil and 1 teaspoon vanilla. Mix well. Fill each muffin cup half-full of batter.

Bake in the preheated oven for 15 to 20 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

**Make filling:** In a large bowl, beat butter and shortening together until smooth. Blend in confectioners' sugar and pinch of salt. Gradually beat in 3 tablespoons milk and 1 teaspoon vanilla. beat until light and fluffy. Fill a pastry bag with a small tip. Push tip through bottom of paper liner to fill each cupcake.

# Chocolate Fudge Cupcakes

## Ingredients

4 (1 ounce) squares semisweet chocolate, chopped  
1 cup butter  
1 cup all-purpose flour, sifted  
1 3/4 cups white sugar  
4 eggs  
1 teaspoon vanilla extract  
2 cups chopped pecans

## Directions

Preheat oven to 325 degrees F (165 degrees C). Line 24 muffin cups with paper liners. In the top of a double boiler, combine chocolate and butter. Heat, stirring occasionally, until mixture is melted and smooth. Remove from heat and allow to cool to lukewarm.

Sift flour and sugar together into a large bowl. With mixer on low speed, beat in eggs one at a time. Stir in chocolate mixture, vanilla and pecans. Fill muffin cups 2/3 full.

Bake in the preheated oven for 25 minutes. Do not overbake. Tops should be shiny but give slightly when touched.

# Black Bottom Cupcakes I

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 egg  
1/3 cup white sugar  
1/8 teaspoon salt  
1 cup miniature semisweet chocolate chips  
1 1/2 cups all-purpose flour  
1 cup white sugar  
1/4 cup unsweetened cocoa powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup water  
1/3 cup vegetable oil  
1 tablespoon cider vinegar  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line muffin tins with paper cups or lightly spray with non-stick cooking spray.

In a medium bowl, beat the cream cheese, egg, 1/3 cup sugar and 1/8 teaspoon salt until light and fluffy. Stir in the chocolate chips and set aside.

In a large bowl, mix together the flour, 1 cup sugar, cocoa, baking soda and 1/2 teaspoon salt. Make a well in the center and add the water, oil, vinegar and vanilla. Stir together until well blended. Fill muffin tins 1/3 full with the batter and top with a dollop of the cream cheese mixture.

Bake in preheated oven for 25 to 30 minutes.

# PHILLY Blackforest Stuffed Cupcakes

## Ingredients

1 (18.25 ounce) package  
chocolate cake mix  
1 (250 g) package PHILADELPHIA  
Brick Cream Cheese, softened  
1 egg  
2 tablespoons sugar  
1 (19 ounce) can cherry pie filling  
1 1/2 cups thawed COOL WHIP  
Whipped Topping

## Directions

Heat oven to 350 degrees F. Prepare cake batter as directed on package for the light or low-fat version; set aside. Mix cream cheese, egg and sugar until well blended.

Remove 3/4 cup of the cherry pie filling for garnish; set aside. Spoon 2 tablespoons cake batter into each of 24 paper-lined medium muffin cups. Top each with 1 tablespoon each of the cream cheese mixture and the remaining cherry pie filling. Cover evenly with remaining cake batter.

Bake 20 to 25 minutes or until toothpick inserted in centres comes out clean. Cool 5 minutes; remove from pan to wire racks. Cool completely. Top with whipped topping and reserved cherry pie filling just before serving.

# Frog Cupcakes

## Ingredients

1 (18.25 ounce) package white cake mix  
1 (16 ounce) can prepared vanilla frosting  
6 drops green food coloring, or as needed  
1/4 cup green decorator sugar  
12 large marshmallows  
48 semisweet chocolate chips  
1 drop red food coloring

## Directions

Bake cupcakes according to the directions on the package. Allow them to cool completely.

Scoop 2/3 of the frosting into a small bowl and mix with green food coloring. Frost the cupcakes. Sprinkle some of the green sugar over the tops.

Cut the marshmallows in half to make two circles. Dip half of each marshmallow piece into water and dip into the green sugar to make the eyelids. The remaining white will be the eyes. Place on the cupcakes. Use a little bit of white icing to glue a chocolate chip into the center of each eye for the pupil.

Mix the remaining frosting with red food coloring to make pink. Use the pink icing to draw smiling mouths and nostrils or even tongues on the frogs.

# Easter Surprise Cupcakes

## Ingredients

2 1/4 cups all-purpose flour  
2 1/2 teaspoons baking powder  
1 teaspoon salt  
2/3 cup margarine, softened  
1 cup brown sugar  
3/4 cup white sugar  
2 eggs  
1 teaspoon vanilla extract  
1 1/4 cups milk  
24 small chocolate eggs,  
unwrapped

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 24 muffin cups, or use paper liners. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the margarine, brown sugar and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Fill each muffin cup 1/3 full, and place a chocolate egg in the center of each. Top with remaining batter until cups are 2/3 full.

Fill each muffin cup 1/3 full, and place a chocolate egg in the center of each. Top with remaining batter until cups are 2/3 full.

Bake in preheated oven for 18 to 20 minutes, or until golden brown, and tops spring back when lightly tapped.

# Crunch-a-Bunch Cupcakes

## Ingredients

3 tablespoons butter or margarine  
1 (10 ounce) package large marshmallows  
2 teaspoons vanilla  
1/2 teaspoon strawberry extract  
6 cups KELLOGG'S® RICE KRISPIES® cereal  
Canned frosting or decorating gel  
Assorted sprinkles and candies

## Directions

Line twelve 2 1/2-inch muffin-pan cups with paper or foil bake liners or place 12 silicone cupcake molds on baking sheet. Set aside.

With adult help, in large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in vanilla and strawberry extract.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated

Evenly divide warm mixture into prepared cupcake molds. Using buttered hands, gently press into molds, leaving tops slightly rounded.

Decorate with frosting, sprinkles and/or candies. Serve immediately or store uncovered in refrigerator for up to 12 hours. Remove from refrigerator one hour before serving.

# Carrot-Ginger Cupcakes with Spiced Cream

## Ingredients

1 (16 ounce) package pound cake mix  
3/4 cup shredded carrots  
1 tablespoon ground ginger  
1 teaspoon ground cinnamon, divided  
1/2 cup PLANTERS Walnut Pieces, toasted  
1 (8 ounce) package PHILADELPHIA Cream Cheese, softened  
2 cups thawed COOL WHIP Whipped Topping

## Directions

Preheat oven to 350 degrees F. Prepare cake batter as directed on package; stir in carrots, ginger, 3/4 tsp. of the cinnamon and walnuts.

Spoon batter into 24 paper-lined medium muffin cups. Bake 15 min. or until toothpick comes out clean.

Beat cream cheese in medium bowl with wire whisk until smooth. Gently stir in whipped topping. Spread over tops of cupcakes. Sprinkle with reserved 1/4 tsp. cinnamon. Refrigerate until ready to serve.

# Lemon-Cream Cheese Cupcakes

## Ingredients

1 package (2-layer size) white cake mix  
1 (3.4 ounce) package JELL-O Lemon Flavor Instant Pudding  
1 cup water  
4 egg whites  
2 tablespoons vegetable oil  
1 (16 ounce) package powdered sugar  
1 (8 ounce) package PHILADELPHIA Cream Cheese, softened  
1/4 cup butter  
2 tablespoons lemon juice

## Directions

Heat oven to 350 degrees F. Beat cake mix, pudding mix, water, egg whites and oil in large bowl with mixer on low speed until moistened. (Batter will be thick.) Beat on medium speed 2 min. Spoon batter evenly into 24 paper-lined 2-1/2-inch muffin cups.

Bake 21 to 24 min. or until toothpick inserted in centers comes out clean. Cool in pans 10 min.; remove to wire racks. Cool completely.

Meanwhile, beat sugar, cream cheese, butter and juice with mixer on low speed until well blended. Frost cupcakes.

# Lemon Cupcakes

## Ingredients

3 cups self-rising flour  
1/2 teaspoon salt  
1 cup unsalted butter, at room temperature  
2 cups white sugar  
4 eggs, at room temperature  
1 teaspoon vanilla extract  
2 tablespoons lemon zest  
1 cup whole milk, divided  
2 1/2 tablespoons fresh lemon juice, divided

### Lemon Cream Icing

2 cups chilled heavy cream  
3/4 cup confectioners' sugar  
1 1/2 tablespoons fresh lemon juice

## Directions

Preheat oven to 375 degrees F (190 degrees C). Line 30 cupcake pan cups with paper liners.

Sift the self-rising flour and salt together in a bowl. In another bowl, beat the unsalted butter and sugar with an electric mixer until light and fluffy. Beat in the eggs one at a time, beating each egg until incorporated before adding the next. Mix in the vanilla extract and lemon zest.

Gently beat the flour mixture into the butter mixture, one third at a time, alternating with half the milk and half the lemon juice after each of the first 2 additions of flour. Beat until just combined; do not over mix.

Fill the prepared cupcake liners with batter 3/4 full, and bake in the preheated oven until a toothpick inserted in the center comes out clean, about 17 minutes. Let the cupcakes cool in the pans for about 10 minutes before removing them to finish cooling on a rack.

To make the icing, beat the cream in a chilled bowl with an electric mixer set on Low until the cream begins to thicken. Add the confectioners' sugar and lemon juice, a little at a time, beating after each addition, until fully incorporated. Increase the mixer speed to High, and beat until the icing forms soft peaks, about 5 minutes. Spread on the cooled cupcakes. Refrigerate leftovers.

# Milky Way® Cupcake Icing

## Ingredients

4 (2.05 ounce) bars milk chocolate covered caramel and nougat candy bars (e.g. Milky Way®)  
1/4 cup butter  
1 tablespoon milk  
2 teaspoons vanilla extract  
1 1/4 cups confectioners' sugar

## Directions

Place candy bars, butter, milk and vanilla in a microwave safe bowl and microwave on High for 30 seconds; stir. Heat for an additional 10 seconds, remove the bowl from the microwave and stir again. Add confectioners' sugar and stir until smooth and creamy.

# Coconut Orange Cupcakes

## Ingredients

1 cup sugar  
2/3 cup vegetable oil  
2 eggs  
1 cup orange juice  
3 cups all-purpose flour  
1 tablespoon baking powder  
1 teaspoon baking soda  
3/4 teaspoon salt  
1 (11 ounce) can mandarin oranges, drained  
1 cup vanilla or white chips  
TOPPING:  
1 cup flaked coconut  
1/3 cup sugar  
2 tablespoons butter, melted

## Directions

In a mixing bowl, combine the sugar, oil, eggs and orange juice; mix well. Combine dry ingredients; stir into orange juice mixture just until moistened. Fold in oranges and chips. Fill greased or paper-lined muffin cups two-thirds full. Combine topping ingredients; sprinkle over cupcakes. Bake at 375 degrees F for 15-20 minutes or until golden brown.

# Tie-Dyed Mini Cupcakes

## Ingredients

### Cupcakes:

1/2 cup CRISCOB® All-Vegetable Shortening  
1 cup granulated sugar  
2 eggs  
1 teaspoon vanilla  
2 cups Robin HoodB® All Purpose Flour  
1 1/2 teaspoons baking powder  
1/4 teaspoon salt  
3/4 cup Regular, 2% or Fat Free CarnationB® Evaporated Milk  
1/4 cup multi-coloured sprinkles

### Icing:

1/2 cup butter, softened  
6 cups icing sugar  
1/2 cup Regular, 2% or Fat Free CarnationB® Evaporated Milk  
1 teaspoon vanilla

## Directions

Preheat oven to 350 degrees F (180 degrees C). Line mini muffin pans with paper liners.

**CUPCAKES:** Beat shortening and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla.

Combine dry ingredients in a separate bowl. Add half of dry mixture to wet ingredients. Add milk and then remaining dry mixture. Fold in sprinkles. Place batter in prepared pans.

Bake in preheated oven 15-17 minutes. Cool. Repeat process with second pan.

**ICING:** Beat butter, 3 cups icing sugar, milk and vanilla for 5 minutes. Add remaining icing sugar 1 cup (250 mL) at a time, beating for 1 minute after each addition. Ice cupcakes once cool.

# Easy Chocolate Cupcakes

## Ingredients

10 tablespoons butter  
1 1/4 cups white sugar  
4 eggs  
1/4 teaspoon almond extract  
1 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
3/4 cup unsweetened cocoa powder  
2 teaspoons baking powder  
1/4 teaspoon salt  
3/4 cup milk

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two muffin pans or line with 20 paper baking cups.

In a medium bowl, beat the butter and sugar with an electric mixer until light and fluffy. Mix in the eggs, almond extract and vanilla. Combine the flour, cocoa, baking powder and salt; stir into the batter, alternating with the milk, just until blended. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter. Frost with your favorite frosting.

# Black Bottom Cupcakes II

## Ingredients

1 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1/4 cup unsweetened cocoa powder  
1/2 teaspoon salt  
1 cup white sugar  
1/3 cup vegetable oil  
1 cup water  
1 tablespoon vinegar  
1 teaspoon vanilla extract

1 (8 ounce) package cream cheese, softened  
1 egg  
1/3 cup white sugar  
1/8 teaspoon salt  
1 cup miniature semisweet chocolate chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line two 12 cup muffin pans with paper liners. Sift together the flour, baking soda, cocoa powder and salt. Set aside.

In a large bowl, whisk together 1 cup sugar, oil and water until blended. Stir in the vinegar and vanilla. Beat in the flour mixture until incorporated. Set aside.

In a medium bowl, beat together the cream cheese, egg, 1/3 cup sugar and salt. Stir in the chocolate chips.

Fill muffin cups 1/3 full with chocolate batter, then top with a heaping tablespoon of the cream cheese mixture. Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes.

# Chocolate Chip Cookie Dough + Cupcake = The

## Ingredients

1 1/2 cups all-purpose flour  
1/4 teaspoon baking soda  
1/4 teaspoon sea salt  
1/2 cup butter, softened  
1/4 cup white sugar  
1/2 cup brown sugar  
1 egg  
2 teaspoons vanilla extract  
1 cup miniature semisweet chocolate chips

1 (18.25 ounce) box yellow cake mix  
1 1/3 cups water  
1/3 cup canola oil  
3 eggs

## Directions

Whisk together the flour, baking soda, and sea salt; set aside. Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Add 1 egg and the vanilla extract and beat until smooth. Mix in the flour mixture until just incorporated. Fold in the chocolate chips; mixing just enough to evenly combine. Form the dough into tablespoon-sized balls; place onto a baking sheet, and freeze until solid, about 2 hours.

Preheat an oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners.

Beat 3 eggs in a large bowl with an electric mixer to break up. Add the cake mix, water, and canola oil; continue beating for 2 minutes on medium speed. Spoon into the prepared cupcake liners, filling each 2/3 full. Place a frozen cookie dough ball on the top center of each cupcake.

Bake in the preheated oven until a toothpick inserted into the cake portion of the cupcake (not the cookie dough ball) comes clean, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

# Berry-Topped Cupcakes

## Ingredients

1 (18.25 ounce) package white cake mix  
1 (1.5 ounce) package JELL-O Vanilla Flavor Fat Free Sugar Free Instant Pudding  
1 cup cold fat-free milk  
1 (8 ounce) tub COOL WHIP Sugar Free Whipped Topping, thawed  
24 small fresh strawberries, each cut into 5 slices  
1/2 cup blueberries

## Directions

Prepare cake batter and bake as directed on package for cupcakes, following the reduced-fat directions. Cool in pans 10 min.; remove from pans to wire racks. Cool completely.

Meanwhile, beat pudding mix and milk in medium bowl with whisk 2 min. Stir in COOL WHIP. Refrigerate until ready to use.

Frost cupcakes with pudding mixture. Arrange 5 berry slices on top of each to resemble star; fill centers with blueberries. Keep refrigerated.

# Chocolate-Bottom Mini-Cupcakes

## Ingredients

### FILLING:

- 1 (8 ounce) package cream cheese, softened
- 1 egg
- 1/3 cup sugar
- 1/8 teaspoon salt
- 1 cup semisweet chocolate chips

### BATTER:

- 1 cup water
- 1/3 cup vegetable oil
- 1 tablespoon vinegar
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 1/4 cup baking cocoa
- 1 teaspoon baking soda
- 1 teaspoon salt

## Directions

In a mixing bowl, beat cream cheese, egg, sugar and salt until smooth. Stir in chocolate chips; set aside. For batter, combine water, oil, vinegar and vanilla in another mixing bowl. Combine remaining ingredients; add to the liquid mixture and beat well (batter will be thin). Spoon about 2 teaspoons of batter into greased or paper-lined miniature muffin cups. Top with about 1 teaspoon of filling. Bake at 350 degrees F for 18-23 minutes or until a toothpick inserted in chocolate portion comes out clean. Cool for 10 minutes; remove to wire racks to cool completely.

# Gingerbread Cupcakes with Cream Cheese

## Ingredients

5 tablespoons unsalted butter, softened  
1/2 cup white sugar  
1/2 cup unsulfured molasses  
1 egg  
1 egg yolk  
1 1/4 cups all-purpose flour  
1 tablespoon Dutch process cocoa powder  
1 1/4 teaspoons ground ginger  
1 teaspoon ground cinnamon  
1/2 teaspoon ground allspice  
1/2 teaspoon ground nutmeg  
1/4 teaspoon salt  
1 teaspoon baking soda  
1/2 cup hot milk  
2 tablespoons unsalted butter, softened  
2 ounces cream cheese, softened  
2/3 cup sifted confectioners' sugar  
1/4 teaspoon lemon extract

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter or line with paper liners a 12-cup muffin tin.

Cream 5 tablespoons of the butter with the white sugar. Add the molasses and the egg and egg yolk.

Sift together the flour, cocoa powder, ginger, cinnamon, allspice, nutmeg and salt. Dissolve the baking soda in the hot milk. Add the flour mixture to the creamed mixture and stir until just combined. Stir in the hot milk mixture. Pour the batter evenly into the prepared tin.

Bake at 350 degrees F (175 degrees C) for 20 minutes or until slightly springy to the touch. Allow to cool a few minutes in the pan and remove to a rack to cool.

To Make Frosting: Cream the 2 tablespoons butter and the cream cheese together. Beat in the confectioners' sugar until fluffy. Add the lemon extract and beat. When the cupcakes are cool, frost the tops with the frosting and serve.

# Chocolate Fudge Cupcakes with Peanut Butter

## Ingredients

### Cupcakes

1 (19.5 ounce) package  
PillsburyB® Brownie Classics  
Traditional Fudge Brownie Mix  
2 eggs  
1/2 cup CriscoB® All-Vegetable  
Oil  
1/4 cup water  
1 1/2 cups semi-sweet chocolate  
chips

### Frosting

1 (12 ounce) container  
PillsburyB® Vanilla FunfettiB®  
Frosting  
3/4 cup JifB® Creamy Peanut  
Butter

## Directions

Heat oven to 350 degrees F. Position a rack in the middle of the oven. Line 18 regular muffin cups with paper cupcake liners.

Mix brownie mix, eggs, oil and water in a medium mixing bowl until well blended. Fill the muffin cups half full with brownie batter. Place about 1 tablespoon chocolate chips in the center of the batter.

Bake 18-20 minutes or until set. Cool slightly. Remove from muffin pans and let cool completely on wire racks.

Stir together frosting and peanut butter in a medium bowl. Spread over top of cooled cupcakes. Using the container of sprinkles included with the frosting, decorate the top of each cupcake.

# Flower Garden Cupcakes

## Ingredients

1 package (2-layer size) white cake mix  
1 cup boiling water  
1 (3 ounce) package JELL-O Strawberry Flavor Gelatin  
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed  
Green, yellow and red food coloring

### Suggested decorations:

JET-PUFFED Marshmallows, colored sugar, small hard candies, BAKER'S ANGEL FLAKE Coconut, JET-PUFFED BUNNY MALLOWS Marshmallows, NILLA Wafers, JET-PUFFED Miniature Marshmallows

## Directions

Prepare cake batter and bake as directed on package for cupcakes. Cool in pans 10 min. Pierce tops with fork.

Add boiling water to gelatin mix in small bowl; stir 2 min. until completely dissolved. Spoon over cupcakes. Refrigerate 30 min. Tint COOL WHIP with food coloring; spread over cupcakes.

Decorate as desired. (See Tip.) Keep refrigerated.

# Meringue-Topped Spice Cupcakes

## Ingredients

2 eggs, separated  
1/2 cup butter, softened  
1 cup packed brown sugar  
2/3 cup milk  
1/2 teaspoon vanilla extract  
1 1/2 cups cake flour  
1 1/4 teaspoons pumpkin pie  
spice  
1/2 teaspoon baking soda  
1/4 teaspoon cream of tartar  
1/4 cup sugar  
1/4 cup ground pecans

## Directions

Place egg whites in a mixing bowl; let stand at room temperature for 30 minutes. Meanwhile, in another mixing bowl, cream butter and brown sugar. Add the egg yolks, milk and vanilla; mix well.

Combine the flour, pumpkin pie spice and baking soda; add to the creamed mixture until combined. Fill paper-lined muffin cups half full. Bake at 350 degrees F for 20 minutes.

Add cream of tartar to egg whites; beat on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, on high until stiff peaks form and sugar is dissolved. Fold in nuts. Spread about 2 tablespoons over each cupcake.

Bake 11-12 minutes longer or until golden brown and a toothpick inserted into cupcake comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

# Banana Nut Cupcakes

## Ingredients

1/3 cup butter flavored shortening  
2/3 cup sugar  
1 cup mashed ripe bananas  
2 eggs  
2 tablespoons milk  
1 tablespoon vanilla extract  
1 1/3 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/4 cup chopped nuts

## Directions

In a mixing bowl, cream shortening and sugar. Beat in the bananas, eggs, milk and vanilla. Combine the flour, baking powder, baking soda and salt; gradually add to creamed mixture until combined. Stir in nuts.

Fill paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

# Banana Cupcakes

## Ingredients

1/2 cup shortening  
1 1/2 cups sugar  
2 eggs  
1 teaspoon vanilla extract  
1 cup mashed ripe bananas  
1/4 cup buttermilk  
2 cups all-purpose flour  
1 teaspoon baking powder  
3/4 teaspoon baking soda  
1/2 teaspoon salt  
FROSTING:  
1/2 cup butter or margarine,  
softened  
2 1/2 cups confectioners' sugar  
3 tablespoons milk

## Directions

In a large mixing bowl, cream shortening and sugar. Add the eggs, vanilla, bananas and buttermilk. Combine the flour, baking powder, baking soda and salt; add to banana mixture. Fill 18 paper-lined muffin cups two-thirds full.

Bake at 350 degrees F for 15-20 minutes or until a toothpick comes out clean. Remove to wire racks to cool completely. In a small mixing bowl, cream the butter, sugar and enough milk to achieve desired spreading consistency. Frost cupcakes.

# Flower Power Cupcakes

## Ingredients

1 (18.25 ounce) package white cake mix  
1 cup boiling water  
1 pkg. (4 serving size) JELL-O Brand Strawberry Flavor Gelatin  
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed  
Few drops food coloring, any color  
24 JET-PUFFED marshmallows  
24 JET-PUFFED Miniature Marshmallows  
1/4 cup colored sugar or colored sprinkles

## Directions

Prepare and bake cake mix as directed on package for 24 cupcakes; cool completely. Pierce cupcakes with wooden skewer or large fork at 1/4-inch intervals. Stir boiling water into dry gelatin mix at least 2 min. until completely dissolved. Spoon 2 tsp. of the gelatin over each cupcake. Refrigerate 3 hours.

Tint whipped topping with food coloring; spread about 2 Tbsp. of the whipped topping onto each cupcake.

Cut each large marshmallow crosswise into five pieces with clean kitchen scissors to resemble flower petals. Arrange five of the petals in flower shape on top of each cupcake; place a miniature marshmallow in center of each group of petals. Sprinkle each with 1/2 tsp. colored sugar. Store in refrigerator.

# Chocolate Cupcakes

## Ingredients

1 1/3 cups all-purpose flour  
1/4 teaspoon baking soda  
2 teaspoons baking powder  
3/4 cup unsweetened cocoa powder  
1/8 teaspoon salt  
3 tablespoons butter, softened  
1 1/2 cups white sugar  
2 eggs  
3/4 teaspoon vanilla extract  
1 cup milk

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line a muffin pan with paper or foil liners. Sift together the flour, baking powder, baking soda, cocoa and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Add the flour mixture alternately with the milk; beat well. Fill the muffin cups 3/4 full.

Bake for 15 to 17 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Frost with your favorite frosting when cool.

# Pumpkin Chip Cupcakes

## Ingredients

1 cup all-purpose flour  
3/4 cup whole wheat flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
2 eggs, lightly beaten  
1 cup canned pumpkin  
1/2 cup vegetable oil  
1/2 cup honey  
1/3 cup water  
1/2 cup chopped walnuts  
miniature chocolate chips

**FROSTING:**

1 (8 ounce) package cream cheese, softened  
1/4 cup butter or margarine, softened  
1 teaspoon vanilla extract  
2 cups confectioners' sugar

## Directions

In a large bowl, combine the first seven ingredients. Combine the eggs, pumpkin, oil, honey and water; mix well. Stir into dry ingredients just until combined; fold in walnuts and chocolate chips.

Fill greased or foil-lined muffin cups three-fourths full. Bake at 350 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a small mixing bowl, beat the cream cheese, butter and vanilla until fluffy. Gradually beat in confectioners' sugar until smooth. Frost cooled cupcakes.

# Buttery Cupcakes with Coconut Topping

## Ingredients

### Cupcakes

1 1/4 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1 teaspoon ground cinnamon (optional)

1/3 cup butter, at room temperature

1 cup white sugar  
1 large egg  
1 teaspoon vanilla extract  
3/4 cup milk

### Frosting

1/4 cup butter, room temperature  
1/3 cup packed brown sugar  
2 tablespoons milk  
1 cup flaked coconut  
2/3 cup chopped walnuts  
1 teaspoon ground cinnamon

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 12 cup muffin tin with paper bake cups. Sift together the flour, baking powder, salt, and 1 teaspoon cinnamon.

In a large bowl, cream together 1/3 cup butter and white sugar until light and fluffy. Add the egg and vanilla and mix well. Pour in the flour mixture alternately with 3/4 cup milk; beat well. Fill the prepared muffin cups evenly, about half full.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, 20 to 25 minutes. Remove from the oven and set aside to cool slightly.

Meanwhile, cream 1/4 cup butter with brown sugar until light and fluffy. Blend in 2 tablespoons milk until well combined and fold in the coconut, walnuts, and 1 teaspoon cinnamon.

With the warm cupcakes in the muffin pan, carefully spread about 2 teaspoons of the frosting on the center of each one. Do not spread the frosting all the way to the edge.

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Broil the tops of the cupcakes in the preheated oven until coconut is lightly browned, 2 to 3 minutes.

# Zucchini Chocolate Chip Cupcakes

## Ingredients

2 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
4 tablespoons instant hot chocolate mix  
1/2 cup butter  
1/2 cup olive oil  
1 3/4 cups white sugar  
2 eggs  
1/2 cup sour milk  
1 teaspoon vanilla extract  
2 1/2 cups grated zucchini  
1 cup chocolate chips

## Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour 18 muffin cups or use paper liners. Mix together the flour, baking soda, salt, cinnamon, nutmeg and hot chocolate mix. Set aside.

In a large bowl, cream together the butter, olive oil and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour milk and vanilla. Beat in the flour mixture, just until incorporated. Stir in the grated zucchini and chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until the top of the cupcakes springs back when lightly pressed. Cool in pans over a wire rack for at least 10 minutes before removing from baking cups. They are really gooey fresh from the oven!

# Cream-Filled Cupcakes

## Ingredients

3 cups all-purpose flour  
2 cups sugar  
1/3 cup baking cocoa  
2 teaspoons baking soda  
1 teaspoon salt  
2 eggs  
1 cup milk  
1 cup vegetable oil  
1 cup water  
1 teaspoon vanilla extract

### FILLING:

1/4 cup butter or margarine,  
softened  
1/4 cup shortening  
2 cups confectioners' sugar  
3 tablespoons milk  
1 teaspoon vanilla extract  
Pinch salt  
Chocolate frosting

## Directions

In a mixing bowl, combine the first five ingredients. Add eggs, milk, oil, water and vanilla. Beat until smooth, about 2 minutes. Fill paper-lined muffin cups half full. Bake at 375 degrees F for 15-20 minutes or until a toothpick inserted near the center comes out clean. Remove from pans to wire racks to cool completely.

In a mixing bowl, combine butter, shortening, confectioners' sugar, milk, vanilla and salt; beat until fluffy, about 5 minutes. Insert a very small tip into a pastry or plastic bag; fill with cream filling. Push the tip through the bottom of paper liner to fill each cupcake.

Frost tops with chocolate frosting.

# Butter-Free Peanut Butter Cupcakes

## Ingredients

3/4 cup soy milk  
2 teaspoons distilled white vinegar  
1/2 cup crunchy peanut butter  
1/3 cup canola oil  
2/3 cup white sugar  
2 tablespoons honey  
2 teaspoons vanilla extract  
2 teaspoons flax seed meal  
1 1/8 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin pan or line with paper baking cups. Combine the soy milk and vinegar in a measuring cup. Let stand for about 5 minutes to thicken.

In a large bowl, stir together the peanut butter, oil, sugar, honey, vanilla and flaxseed meal. Mix in the soymilk. Combine the flour, baking powder, baking soda and salt; stir into the batter just until blended. It is okay for the batter to be slightly lumpy. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter. Frost with desired frosting.

# Cupcake Brownies

## Ingredients

1 cup butter or margarine  
4 (1 ounce) squares semisweet  
chocolate  
4 eggs  
1 3/4 cups sugar  
1 teaspoon vanilla extract  
1 cup all-purpose flour  
1 1/2 cups chopped pecans

## Directions

In a small saucepan over low heat, melt butter and chocolate; cool for 10 minutes. In a mixing bowl, beat eggs and sugar. Add vanilla and chocolate mixture; stir in flour and nuts. Fill greased or paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 18-20 minutes or until brownies test done with a wooden pick. Cool.

# Maharani Cupcakes

## Ingredients

### Sweet Basil Cream:

1 1/2 cups heavy whipping cream  
1 bunch fresh basil, washed and dried

### Sweet Curry Lemon Curd:

1 cup white sugar  
2 eggs, lightly beaten  
2 tablespoons mild curry powder  
3/4 cup fresh lemon juice  
3 lemons, zested  
1/4 cup unsalted butter, melted

### Coconut Cupcakes:

1 (18.25 ounce) package white cake mix  
1 cup sweetened flaked coconut  
1 1/4 cups water  
3 eggs  
1/3 cup vegetable oil  
2 tablespoons coconut extract  
  
6 cups confectioners' sugar, divided  
1/2 (8 ounce) package cream cheese, room temperature  
  
1 tablespoon silver dragees decorating candy

## Directions

To make the sweet basil cream, heat the whipping cream in a saucepan until hot; do not boil. Turn off the heat and add the basil, stems and all, to the cream and allow it to steep for 1 hour. Refrigerate the cream for 3 hours or overnight. Strain and discard the basil.

Meanwhile, make the sweet curry lemon curd. Use a large microwave-safe bowl: the curd will expand to twice its volume as it cooks. Whisk together the white sugar, two eggs, and curry powder until smooth. Stir in the lemon juice, lemon zest, and butter. Cook in the microwave, stirring at one-minute intervals, until the mixture is thick enough to coat the back of a metal spoon. Pour the cooked curd through a sieve and refrigerate for at least three hours or until set. The mixture will have the consistency of soft pudding.

Preheat an oven to 350 degrees F (175 degrees C). Line 24 muffin cups with cupcake liners.

Combine the white cake mix and coconut flakes in a mixing bowl. Stir in the water, three eggs, vegetable oil, and coconut extract. (For an extra-light texture, separate the egg whites from the yolks and beat the whites until medium-stiff peaks form. Fold the beaten egg whites into the cake batter.)

Scoop the cake batter into the prepared pans, filling the cups 2/3 full. Bake in the preheated oven until the edges are golden brown and a toothpick inserted into the center of a cupcake comes out clean, about 20 minutes. Cool completely.

In a chilled bowl, whip the cold basil-infused cream and 3 cups of confectioners' sugar until stiff peaks form. Refrigerate. Beat the cream cheese and remaining 3 cups of confectioners' sugar until smooth and soft. Fold in the whipped cream and mix gently until fully combined.

To decorate the cupcakes, spread a tablespoon of the lemon curd on top of each cupcake, followed by a dollop of the basil cream. Sprinkle with dragees.

# Citrus Chocolate Cupcakes

## Ingredients

1 1/2 cups all-purpose flour  
1/2 cup sugar  
1/4 cup baking cocoa  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup orange juice  
1/3 cup water  
3 tablespoons canola or vegetable oil  
1 tablespoon white vinegar  
1 teaspoon vanilla extract  
1/3 cup miniature semisweet chocolate chips  
1 1/2 teaspoons confectioners' sugar

## Directions

In a bowl, combine the flour, sugar, cocoa, baking soda and salt. Combine the orange juice, water, oil, vinegar and vanilla. Stir into the dry ingredients just until moistened. Fold in chocolate chips. Coat muffin cups with nonstick cooking spray or use paper liners; fill half full with batter. Bake at 375 degrees F for 13-16 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack to cool completely. Just before serving, sprinkle with confectioners' sugar.

# Creamy Center Cupcakes

## Ingredients

1 (18.25 ounce) package devil's  
food cake mix  
3/4 cup shortening  
2/3 cup confectioners' sugar  
1 cup marshmallow creme  
1 teaspoon vanilla extract  
2 (16 ounce) containers chocolate  
frosting

## Directions

Prepare and bake cake according to package directions for cupcakes, using paper-lined muffin cups. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Meanwhile in a mixing bowl, cream shortening and sugar. Add marshmallow creme and vanilla; mix well. Insert a very small pastry tip into a pastry or plastic bag; fill with cream filling. Insert tip halfway into the center of each cupcake and fill with a small amount. Frost with chocolate frosting.

# Red Velvet Cupcakes

## Ingredients

2 1/2 cups flour  
1/2 cup unsweetened cocoa powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup butter, softened  
2 cups sugar  
4 eggs  
1 cup sour cream  
1/2 cup milk  
1 (1 ounce) bottle McCormick® Red Food Color  
2 teaspoons McCormick® Pure Vanilla Extract

Vanilla Cream Cheese Frosting:  
1 (8 ounce) package cream cheese, softened  
1/4 cup butter, softened  
2 tablespoons sour cream  
2 teaspoons McCormick® Pure Vanilla Extract  
1 (16 ounce) box confectioners' sugar

## Directions

Preheat oven to 350 degrees F. Mix flour, cocoa powder, baking soda and salt in medium bowl. Set aside.

Beat butter and sugar in large bowl with electric mixer on medium speed 5 minutes or until light and fluffy. Beat in eggs, one at a time. Mix in sour cream, milk, food color and vanilla. Gradually beat in flour mixture on low speed until just blended. Do not overbeat. Spoon batter into 30 paper-lined muffin cups, filling each cup 2/3 full.

Bake 20 to 25 minutes or until toothpick inserted into cupcake comes out clean. Cool in pans on wire rack 5 minutes. Remove from pans; cool completely. Frost with Vanilla Cream Cheese Frosting.

Vanilla Cream Cheese Frosting: Beat cream cheese, softened, butter, sour cream and McCormick® Pure Vanilla Extract in large bowl until light and fluffy. Gradually beat in confectioners' sugar until smooth.

# Vegan Cupcakes

## Ingredients

- 1 tablespoon apple cider vinegar
- 1 1/2 cups almond milk
- 2 cups all-purpose flour
- 1 cup white sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup coconut oil, warmed until liquid
- 1 1/4 teaspoons vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 12 cup muffin pans or line with 18 paper baking cups.

Measure the apple cider vinegar into a 2 cup measuring cup. Fill with almond milk to make 1 1/2 cups. Let stand until curdled, about 5 minutes. In a large bowl, whisk together the flour, sugar, baking powder, baking soda and salt. In a separate bowl, whisk together the almond milk mixture, coconut oil and vanilla. Pour the wet ingredients into the dry ingredients and stir just until blended. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 15 to 20 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter. Frost with desired frosting.

# Sour Cream Cupcakes

## Ingredients

1 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon baking soda  
1/3 cup vegetable shortening  
(such as Crisco®)  
3/4 cup white sugar  
2 eggs  
1/3 cup sour cream  
1 teaspoon vanilla extract

## Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease muffin pans or line with paper liners.

Whisk the flour, baking powder, and baking soda together in a bowl; set aside.

Beat the shortening and sugar together in a bowl until creamy. Beat in the eggs one at a time, followed by the sour cream and vanilla extract. Stir in the flour mixture until no dry lumps remain. Pour into the prepared muffin pans.

Bake in the preheated oven until golden and a toothpick inserted into the center comes out clean, 15 to 20 minutes. Cool completely on a wire rack before serving.

# Cream Cheese Cupcakes

## Ingredients

3 (8 ounce) packages cream cheese  
1 cup white sugar  
1 1/2 teaspoons vanilla extract  
5 eggs  
3 1/2 cups apple pie filling

## Directions

Preheat oven to 325 degrees F (165 degrees C). Line 2 (12 cup) muffin tins with paper liners.

In a large bowl, combine cream cheese and sugar. Mix until soft. Add eggs and combine. Add vanilla.

Distribute evenly into 2 (12 cup) lined muffin tins and bake at 325 degrees F (165 degrees C) for 35 minutes.

When done, the centers will fall in a bit while cooling. When cool, fill depressions with 2 to 3 tablespoons of your favorite fruit pie filling. Store in the refrigerator.

# Springtime Poke Cupcakes

## Ingredients

1 (18.25 ounce) package white cake mix  
1 cup boiling water  
1 (3 ounce) package JELL-O Strawberry Flavor Gelatin  
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed  
Red or yellow food coloring  
suggested decorations: colored sugar, colored sprinkles, tinted BAKER'S ANGEL FLAKE Coconut, and/or JET-PUFFED BUNNYMALLOWS Marshmallows

## Directions

Prepare batter and bake as directed on package for cupcakes. Cool in pans 10 min. Pierce tops with fork.

Stir boiling water into gelatin mix until dissolved; spoon over cupcakes. Refrigerate 30 min. Remove from pans.

Tint whipped topping with food coloring; spread over cupcakes. Decorate as desired. Store in refrigerator.

# Bat Cupcakes

## Ingredients

1 (18.25 ounce) package  
chocolate cake mix  
1 (16 ounce) container prepared  
chocolate frosting  
1 (11.5 ounce) package fudge  
stripe cookies  
1 (6 ounce) bag milk chocolate  
candy kisses, unwrapped  
1 tablespoon red gel icing

## Directions

Prepare the cake mix according to package directions for cupcakes. Cool. Frost cupcakes with chocolate frosting.

Break the cookies in half, and press two halves into the top of each cupcake for wings, stripes facing the frosting. Place a chocolate kiss in front of the cookies with the point facing forward for the body. Make two beady little eyes with the red gel icing towards the point of the kiss. Let the fun begin!

# Red Velvet Cupcakes

## Ingredients

1/2 cup butter  
1 1/2 cups white sugar  
2 eggs  
1 cup buttermilk  
1 fluid ounce red foodcoloring  
1 teaspoon vanilla extract  
1 1/2 teaspoons baking soda  
1 tablespoon distilled white vinegar  
2 cups all-purpose flour  
1/3 cup unsweetened cocoa powder  
1 teaspoon salt

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 12 cup muffin pans or line with 20 paper baking cups.

In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy. Mix in the eggs, buttermilk, red food coloring and vanilla. Stir in the baking soda and vinegar. Combine the flour, cocoa powder and salt; stir into the batter just until blended. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter and frost with desired frosting.

# Self-Filled Cupcakes I

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup white sugar  
1 egg  
1 cup semisweet chocolate chips  
1 (18.25 ounce) package chocolate cake mix

## Directions

Preheat the oven to 350 degrees F (175 degrees C), or to the temperature recommended on the cake mix package.

Prepare chocolate cake mix according to package directions, but do not bake. In separate bowl cream together cream cheese and sugar until smooth. Beat in the egg until well blended, then stir in chocolate chips.

Line cupcake tins with cupcake papers. Fill 2/3 full with chocolate cake batter. Add 1 teaspoon cream cheese mixture to the center, and top with more cake batter.

Bake according to package directions for cupcakes. Cool and frost with chocolate or cream cheese frosting.

# Red Velvet Cupcakes

## Ingredients

### Cupcakes:

1/3 cup unsweetened cocoa powder  
3 tablespoons red food color  
1 1/2 teaspoons vanilla extract  
1/2 cup unsalted butter, softened  
1/8 cup Sugar In The Raw®  
4 egg yolks  
3 egg whites  
1 cup low fat buttermilk  
1/2 teaspoon salt  
1/2 cup Stevia Extract In The Raw® Cup For Cup  
2 1/4 cups sifted cake flour  
1 teaspoon baking powder  
1/4 teaspoon cayenne pepper (optional)  
1 1/2 teaspoons baking soda  
1 1/2 teaspoons white vinegar  
2 1/4 cups Cream Cheese Frosting

### Cream Cheese Frosting:

2 (8 ounce) packages reduced fat cream cheese, softened  
1/2 cup unsalted butter, softened  
1 teaspoon vanilla extract  
1/3 cup Stevia Extract In The Raw® Cup For Cup, plus  
1 tablespoon Stevia Extract In The Raw® Cup For Cup  
1/4 cup 1% low fat milk

## Directions

Cupcakes: Preheat oven to 350 degrees F.

In small bowl combine cocoa, red food color and vanilla, set aside.

In large bowl beat together butter and Sugar In The Raw and Stevia Extract In The Raw. Add yolks one at a time and beat well after each addition. Add cocoa mixture and blend well.

In another bowl, beat egg whites until stiff peaks form, set aside. Combine buttermilk with salt. Combine cayenne pepper and baking powder with cake flour. Add buttermilk mixture and flour mixture to cocoa mixture, alternating a third at a time beating after each addition. Combine baking soda and vinegar then add to batter and blend well. Fold in egg whites.

Fill each heart-shaped silicone baking cup 2/3 full with batter. Arrange cups on 2 baking sheets lined with parchment paper and bake 13-15 minutes or until a toothpick comes out clean.

Remove from oven and let cool 5-10 minutes before removing from baking cup. Cool cupcakes on rack before frosting.

Cream Cheese Frosting: In a medium bowl combine all ingredients and blend well. Makes enough frosting for 36 cupcakes.

# Apple Banana Cupcakes

## Ingredients

2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
2/3 cup shortening  
1 1/4 cups white sugar  
2 eggs  
1 teaspoon vanilla extract  
1/4 cup buttermilk  
1 cup ripe bananas, mashed  
2 apples - peeled, cored and shredded

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour 24 muffin cups, or use paper liners. Sift together the flour, baking soda, salt, cinnamon, and nutmeg. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and buttermilk. Beat in the flour mixture, mixing just until incorporated. Fold in the mashed bananas and shredded apples. Fill each muffin cup half full.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool.

# Gluten Free Chocolate Cupcakes

## Ingredients

1 1/2 cups white rice flour  
3/4 cup millet flour  
1/2 cup unsweetened cocoa powder  
1 teaspoon salt  
1 teaspoon baking soda  
1 tablespoon baking powder  
1 teaspoon xanthan gum  
4 eggs  
1 1/4 cups white sugar  
2/3 cup sour cream  
1 cup milk  
2 teaspoons vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 12 cup muffin pans or line with paper baking cups.

In a medium bowl, stir together the rice flour, millet flour, cocoa, salt, baking soda, baking powder and xanthan gum. In a separate large bowl, beat the eggs, sugar, sour cream, milk and vanilla. Stir in the dry ingredients until smooth. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter.

# Lemon-Lime Cupcakes

## Ingredients

1 1/2 cups butter  
3 cups white sugar  
5 eggs  
2 tablespoons lemon extract  
3 cups all-purpose flour  
3/4 cup lemon-lime soda (e.g. 7-  
Up<sup>®</sup>,<sup>®</sup>)

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 12 cup muffin pans and line with paper baking cups.

Beat butter and sugar in a large bowl using an electric mixer until light and fluffy, about 15 minutes. Mix in the eggs one at a time, mixing each until well blended. Stir in the lemon extract. Stir in the flour, alternating with the lemon-lime soda, just until the batter is smooth. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter.

# Real Strawberry Cupcakes

## Ingredients

8 large fresh strawberries, or as needed  
2 eggs  
1 cup white sugar  
1/3 cup vegetable oil  
1/2 teaspoon vanilla extract  
1/2 teaspoon lemon zest  
1 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
3 tablespoons instant vanilla pudding mix (optional)  
1 drop red food coloring, or as needed (optional)

3/4 cup cream cheese, softened  
2 tablespoons butter, softened  
1/2 cup confectioners' sugar  
1/2 teaspoon vanilla extract  
3 large fresh strawberries, sliced

## Directions

Preheat oven to 325 degrees F (165 degrees C). Spray cupcake cups with cooking spray, or line with cupcake liners.

Place 8 strawberries into a blender, and blend until smooth. Pour the puree through a strainer to remove seeds. Puree should equal about 3/4 cup. Set the puree aside.

In a large bowl, beat together the eggs, white sugar, vegetable oil, 1/2 teaspoon vanilla extract, lemon zest, and strawberry puree until well combined. Stir in the flour, baking powder, salt, vanilla pudding mix (for a moister cupcake), and red food coloring to reach a desired shade of pink. Spoon the batter into the prepared cupcake cups, filling each about 2/3 full.

Bake in the preheated oven until the cupcakes have risen and a toothpick inserted into the center of a cupcake comes out clean, about 23 minutes. Allow the cupcakes to cool at least 10 minutes before frosting.

To make frosting, beat cream cheese and butter together in a mixing bowl with an electric mixer until smooth, and mix in confectioners' sugar and 1/2 teaspoon vanilla extract to make a lump-free icing. Frost each cupcake with about 2 tablespoons of icing, and top each cupcake with a strawberry slice.

# Lemon Cream Cupcakes

## Ingredients

1 cup butter or margarine,  
softened  
2 cups sugar  
3 eggs  
2 teaspoons grated lemon peel  
1 teaspoon vanilla extract  
3 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
2 cups sour cream  
**FROSTING:**  
3 tablespoons butter or margarine,  
softened  
2 1/4 cups confectioners' sugar  
2 tablespoons lemon juice  
3/4 teaspoon vanilla extract  
1/4 teaspoon grated lemon peel  
1 tablespoon milk

## Directions

In a mixing bowl, cream butter and sugar. Beat in eggs, one at a time. Add lemon peel and vanilla; mix well. Combine dry ingredients; add to creamed mixture alternately with sour cream (batter will be thick). Fill greased or paper-lined muffin cups with 1/4 cup of batter. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove to wire racks to cool completely. For frosting, cream butter and sugar in a small mixing bowl. Add lemon juice, vanilla, lemon peel and milk; beat until smooth. Frost cupcakes.

# Chocolate-Zucchini Cupcakes

## Ingredients

2 (1 ounce) squares unsweetened chocolate, melted  
3 eggs  
1 3/4 cups packed brown sugar  
1 cup vegetable oil  
2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 cups grated zucchini  
3/4 cup chopped walnuts  
1 (16 ounce) package chocolate frosting  
1/2 cup walnut halves

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, beat eggs with sugar for about 10 minutes or until thickened and pale. Blend oil and cooled chocolate into the beaten egg mixture.

In a small bowl stir together flour, baking powder, baking soda and salt; stir flour mixture into egg mixture until just blended. Stir in zucchini and chopped nuts. Using an ice-cream scoop, spoon batter into 24 paper-lined or greased muffin cups, filling the cups 2/3 full.

Bake for 20 minutes or until fork or toothpick inserted in a cupcake's center comes out clean. Let cool in pans on rack for 10 minutes. Remove from pans; let cool completely. Spread with chocolate frosting and garnish with walnut or pecan halves.

# Peanut Butter Cup Cupcakes

## Ingredients

1/3 cup shortening  
1/3 cup peanut butter  
1 1/4 cups packed brown sugar  
2 eggs  
1 teaspoon vanilla extract  
1 3/4 cups all-purpose flour  
1 3/4 teaspoons baking powder  
1 teaspoon salt  
1 cup milk  
16 miniature peanut butter cups

## Directions

In a large mixing bowl, cream the shortening, peanut butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk.

Fill paper-lined muffin cups with 1/4 cup of batter. Press a peanut butter cup into the center of each until top edge is even with batter. Bake at 350 degrees F for 22-24 minutes or until a toothpick inserted on an angle toward the center of the cupcakes comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

# Eggs n Bacon Cupcake

## Ingredients

2 red potatoes, peeled and grated  
2 bulbs shallots, chopped  
6 slices bacon, chopped  
1/2 cup grated Parmesan cheese  
8 eggs, beaten  
1 roma (plum) tomato, thinly sliced  
1 avocado - peeled, pitted and sliced (optional)

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin pan with cooking spray.

In a large skillet, fry the bacon pieces over medium heat until browned and crisp, about 8 minutes. Drain off half of the grease. Transfer the bacon and remaining grease to a large bowl. Stir in the shredded potato, shallot and Parmesan cheese. Divide this mixture evenly between the muffin cups. Pour eggs into each cup, filling to the top.

Bake in the preheated oven until the egg is firm, about 12 minutes. Remove from the oven and set the dial to Broil. Place a slice of tomato onto each cupcake and return to the oven. Broil for about 3 minutes, or until toasted. Allow to cool slightly, then arrange the cupcakes on a tray and top each one with a slice avocado, if using.

# Hazelnut Truffle Cupcakes

## Ingredients

2 1/4 cups all-purpose flour  
1/2 cup unsweetened cocoa powder  
1 tablespoon baking powder  
3/4 cup milk  
1/4 cup hazelnut liqueur  
1 teaspoon vanilla extract  
1 cup butter  
1 1/2 cups white sugar  
3 eggs  
24 chocolate-hazelnut truffles (such as Ferrero Rocher®)  
1 (13 ounce) jar chocolate-hazelnut spread (such as Nutella®)  
1/4 cup chopped hazelnuts

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Line a muffin pan with paper or foil liners. Sift together the flour, cocoa, and baking powder; set aside. Combine the milk, liqueur, and vanilla in a small bowl.

Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Pour in the flour mixture alternately with the milk, mixing until just incorporated, ending with the flour. Pour the batter into prepared cups, about 1/2 cup each.

Press an unwrapped truffle into the bottom of each cupcake and spread the batter over the top of each truffle. Bake in a preheated oven until the tops spring back to the touch, about 20 to 25 minutes. Cool cupcakes in the pan for 5 to 10 minutes before removing to a wire rack to cool completely.

Frost cooled cupcakes with chocolate-hazelnut spread and garnish with chopped hazelnuts.

# Chocolate Hazelnut Cupcakes

## Ingredients

2 cups white sugar  
1 cup all-purpose flour  
3/4 cup ground toasted hazelnuts  
3/4 cup unsweetened cocoa powder  
1 1/2 teaspoons baking powder  
1 1/2 teaspoons baking soda  
1 teaspoon salt  
2 eggs  
1/2 cup vegetable oil  
1 cup milk  
2 teaspoons vanilla extract  
1/3 cup water  
2 cups chocolate-hazelnut spread, such as Nutella®  
1 cup chopped toasted hazelnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 18 muffin cups or line with paper baking cups. Stir together the sugar, flour, ground hazelnuts, cocoa powder, baking powder, baking soda, and salt; set aside.

Beat together the eggs, vegetable oil, milk, and vanilla extract with an electric mixer until smooth. Stir in the flour mixture until moistened, then stir in the water until batter is smooth. Batter may be a bit thin. Pour into the prepared muffin cups.

Bake in preheated oven until a toothpick inserted into the center comes out clean, about 15 minutes. Cool in the pan for 10 minutes, then remove from the pan, and allow to cool completely on a wire rack. Once cool, frost with the chocolate-hazelnut spread, and sprinkle with chopped hazelnuts to garnish.

# Cupcake Surprise

## Ingredients

1 (8 ounce) package cream cheese  
1/4 cup confectioners' sugar  
1 egg  
1 (6 ounce) package chocolate chips  
1 (18.25 ounce) package chocolate cake mix  
4 maraschino cherries  
4 milk chocolate candy kisses  
4 walnut halves  
1 (1.4 ounce) bar chocolate covered toffee bars, chopped  
1/8 cup raisins  
1/4 cup candy coated peanut butter pieces

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners. In a medium bowl, mix cream cheese, sugar, and egg together until well blended. Stir in chocolate chips. Set aside.

Prepare cake mix according to package instructions. Fill each cup half full. Drop a heaping teaspoonful of cream cheese mix in center of each cupcake. Press one cherry, or chocolate kiss, walnut half, toffee piece, a few raisins or peanut butter pieces in the center of each cupcake.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

# Spider Cupcakes

## Ingredients

1 (18.25 ounce) package  
chocolate cake mix  
1 pound black shoestring licorice  
1 (16 ounce) can white frosting  
48 pieces candy corn  
48 cinnamon red hot candies  
1/4 cup orange decorator sugar

## Directions

Prepare cupcakes according to package directions. Let cool completely.

Cut licorice into 3 inch sections. Working with one or two cupcakes at a time, so the frosting doesn't set before decorating, frost the cupcakes with the white frosting. Insert licorice pieces into the outer edges of the cupcakes to make the legs of the spider, 3 legs on each side (4 takes up too much space). Place two pieces of candy corn on the front of the cupcake for fangs and use two red hots as eyes. Sprinkle with decorator sugar. Repeat with remaining cupcakes.

# Ghirardelli® Dark Chocolate Cupcakes

## Ingredients

### Cupcakes:

1 1/8 cups all-purpose flour  
1/4 cup Ghirardelli Unsweetened Cocoa  
1 1/4 teaspoons baking soda  
1/4 teaspoon salt  
1 large egg  
1/2 cup firmly packed light brown sugar  
1/2 cup granulated white sugar  
1/2 cup whole milk plus  
2 tablespoons whole milk  
1/3 cup strong brewed coffee or espresso  
1/2 cup unsalted butter, melted

### Frosting:

6 ounces Ghirardelli Semi-Sweet Chocolate baking bar, broken or chopped into 1-inch pieces  
3/4 cup heavy cream  
3 tablespoons unsalted butter  
1 cup Ghirardelli Milk or Semi-Sweet Chocolate Chips

## Directions

Preheat the oven to 350 degrees F. Line 12 cupcake molds or muffin tins with paper liners or spray with nonstick spray.

To make the cupcakes, sift together the flour, cocoa, baking soda, and salt.

In a medium bowl, whisk together the egg, brown sugar, and white sugar. Whisk in the milk, coffee, and melted butter. Whisk in the dry ingredients. Divide the batter evenly among the cupcake molds, filling them about three-quarters full.

Bake for 15 minutes, or until a tester inserted in the middle of the cupcakes comes out clean. Cool for 10 minutes. Using a small spatula or knife, remove the cupcakes from the pan. Continue to cool on a wire rack to room temperature.

To make the frosting, melt the chopped chocolate in the top of a double boiler, or in a heatproof bowl, over barely simmering water, stirring occasionally until smooth. Heat the cream until hot. Remove from the heat and whisk in the chocolate. Transfer to a bowl and cool to just warm. Whisk in the butter until smooth. Let sit until it reaches a spreading consistency, about 1 hour. Spread the frosting on top of the cupcakes. Sprinkle them with chocolate chips.

# Chocolate Cherry Cupcakes

## Ingredients

1 (18.25 ounce) package  
chocolate cake mix  
1 1/3 cups water  
1/2 cup vegetable oil  
3 eggs  
1 (21 ounce) can cherry pie filling  
1 (16 ounce) can vanilla frosting

## Directions

In a mixing bowl, combine cake mix, water, oil and eggs; mix well. Spoon batter by 1/4 cupfuls into paper-lined muffin cups. Spoon a rounded teaspoon of pie filling onto the center of each cupcake. Set remaining pie filling aside. Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted on an angle toward the center comes out clean. Remove to a wire rack to cool completely. Frost cupcakes; top with one cherry from pie filling. Serve additional pie filling with cupcakes or refrigerate or another use.

# Spiced Cocoa Cupcakes

## Ingredients

1 1/2 cups all-purpose flour  
3/4 cup sugar  
1/4 cup baking cocoa  
3/4 teaspoon baking soda  
1/4 teaspoon salt  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1 egg  
3/4 cup applesauce  
1/4 cup butter, melted  
1/2 cup dried cranberries  
1 cup confectioners' sugar  
4 1/2 teaspoons milk

## Directions

In a bowl, combine the first seven ingredients. In another bowl, whisk the egg, applesauce and butter; stir into dry ingredients just until combined. Fold in the cranberries. Fill greased or paper lined muffin cups two-thirds full.

Bake at 350 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack to cool completely. In a small bowl, combine the confectioners; sugar and milk until smooth. Drizzle over cupcakes.

# Chocolate Macaroon Cupcakes

## Ingredients

2 egg whites  
1 egg  
1/3 cup unsweetened applesauce  
1 teaspoon vanilla extract  
1 1/4 cups all-purpose flour  
1 cup sugar  
1/3 cup baking cocoa  
1/2 teaspoon baking soda  
3/4 cup 1% buttermilk  
FILLING:  
1 cup fat-free ricotta cheese  
1/4 cup sugar  
1 egg white  
1/3 cup flaked coconut  
1/2 teaspoon coconut or almond  
extract  
2 teaspoons confectioners' sugar

## Directions

In a mixing bowl, combine the egg whites, egg, applesauce and vanilla. Combine the flour, sugar, cocoa and baking soda; gradually add to egg white mixture alternately with buttermilk. Spoon half of the batter into 18 muffin cups coated with nonstick cooking spray.

In another mixing bowl, beat the ricotta cheese, sugar and egg white until smooth. Stir in coconut and extract. Spoon 1 tablespoonful in the center of each muffin cup. Fill muffin cups two-thirds full with remaining batter.

Bake at 350 degrees F for 28-33 minutes or until a toothpick inserted in cupcake comes out clean. Cool for 5 minutes before removing from pans to wire racks; cool completely. Dust with confectioners' sugar.

# Rich Chocolate Cupcake

## Ingredients

1 cup butter  
7 ounces dark chocolate  
4 eggs  
1 cup white sugar  
1 teaspoon vanilla extract  
1 teaspoon instant coffee granules  
1 cup self-rising flour

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Line a muffin pan with paper or foil liners.

Melt the butter and chocolate in the top of a double boiler over barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Remove from heat and let cool.

Blend the eggs and sugar with a mixer in a large bowl. Stir the cooled melted chocolate into the egg mixture. Add the vanilla extract and instant coffee. Sift in self-rising flour and stir until well combined. Fill muffin cups  $\frac{2}{3}$  full. Bake in the preheated oven until the tops spring back when lightly pressed, about 15 to 18 minutes.

# Peanut Butter Cupcakes

## Ingredients

2 cups brown sugar  
1/2 cup shortening  
1 cup peanut butter  
2 eggs  
1 1/2 cups milk  
1 teaspoon vanilla extract  
2 1/2 cups all-purpose flour  
1 teaspoon baking soda  
2 teaspoons cream of tartar  
1 pinch salt

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Line a cupcake pan with paper liners, or grease and flour cups.

In a large bowl, mix together the brown sugar, shortening and peanut butter until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cream of tartar, baking soda and salt; stir into the batter alternately with the milk. Spoon into the prepared muffin cups.

Bake for 15 to 20 minutes in the preheated oven, until the top of the cupcakes spring back when lightly pressed. Cool in the pan for at least 10 minutes before removing to a wire rack to cool completely.

# Conversation Cupcakes

## Ingredients

1 (18.25 ounce) package white cake mix  
1/2 cup butter or margarine, softened  
1/2 cup shortening  
1 teaspoon vanilla extract  
1/8 teaspoon butter flavoring (optional)  
4 cups confectioners' sugar  
2 tablespoons milk  
1 drop red food coloring (optional)  
2 drops yellow food coloring (optional)  
1 drop blue food coloring (optional)

## Directions

Prepare cake mix according to package directions. Place paper or foil liners in a heart-shaped or standard muffin tin. Fill cups half full of batter. (If using a standard tin, see the tip below left to cream heart-shaped cupcakes.) Bake according to package directions for cupcakes. Cool for 10 minutes; remove from pans to wire racks to cool completely.

For frosting, cream butter and shortening in a small mixing bowl. Add vanilla and butter flavoring if desired. Add sugar, 1 cup at a time, beating well after each addition. Beat in milk until light and fluffy. Divide frosting into fourths; place in four separate bowls. Leave one bowl untinted. Add food coloring to the other three bowls; stir until well blended. Frost cupcakes. Pipe untinted frosting around edges and decorate tops with Valentine phrases.

# Salad Dressing Cupcakes

## Ingredients

1 1/2 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1/3 cup unsweetened cocoa powder  
3/4 cup creamy salad dressing  
1 cup white sugar  
1 cup warm water  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 12 muffin cups or use paper liners. Sift all-purpose flour, baking soda and cocoa together and set aside.

Whip salad dressing, white sugar, water, and vanilla together until mixed thoroughly. Add flour mixture slowly and beat at medium speed of an electric mixer for 2 minutes. Divide batter into prepared muffin pans.

Bake in preheated oven for 15 to 25 minutes.

# Sweetheart Cupcakes

## Ingredients

1 (18.25 ounce) package white cake mix  
1 1/4 cups water  
1/3 cup vegetable oil  
3 egg whites  
8 drops red food coloring  
2 drops raspberry candy oil

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Line a standard muffin tin with paper cupcake liners.

Beat the cake mix, water, vegetable oil, and egg whites together on low speed for 30 seconds, then on medium for 2 minutes, until smooth. Fill cupcake liners 1/3 full with white batter; set aside.

Stir 4 drops of red food coloring into the remaining bowl of batter to make the batter pink, stir in the raspberry oil. Pour 1/3 of pink batter into a resealable plastic bag and set aside.

Mix more food coloring into the remaining bowl of pink batter until it is an orange/red color and pour the batter into a resealable plastic bag. Cut a corner off the bag, stick the open tip into the center of each cup of white batter and squeeze in about two tablespoons of red batter.

Cut the corner off the bag with the pink batter, stick the open tip into the center of the red batter and squeeze about 1 tablespoon pink batter into each cup.

Bake the layered cupcakes in the preheated oven until a toothpick inserted into the center comes out clean, 15 to 20 minutes. Cool completely before frosting.

# Easy Black Bottom Cupcakes

## Ingredients

1 (18.25 ounce) package devil's  
food cake mix  
1 (8 ounce) package cream  
cheese  
1 cup white sugar  
1 cup semisweet chocolate chips

## Directions

Preheat oven according to directions on package. Line muffin pans with paper liners. Prepare the cake mix as specified on the box. In separate bowl, combine softened cream cheese and sugar. Make sure mixture is smooth. Fold in chocolate chips.

Fill the cupcake papers 1/3 full with the chocolate cake mix. Top with the cream cheese mixture. Bake according to box instructions or until the cream cheese mixture just starts to turn a light golden color.

# Glazed Carrot Raisin Cupcakes

## Ingredients

1 (18.25 ounce) package spice cake mix  
1 (10.75 ounce) can Campbell's® Condensed Tomato Soup (Regular or Healthy Request®)  
1/2 cup water  
2 eggs  
1 medium carrot, shredded  
1/2 cup raisins  
1 cup confectioners' sugar  
2 tablespoons unsweetened apple juice

## Directions

Heat the oven to 350 degrees F. Place paper liners into 24 (2 1/2-inch) muffin-pan cups.

Combine the cake mix, soup, water and eggs in a large bowl and mix according to the package directions. Stir in the carrot and raisins. Spoon the batter into the muffin-pan cups.

Bake for 20 minutes or until a toothpick inserted in the center comes out clean. Remove the cupcakes from the pan and cool completely on a wire rack.

Stir the confectioners' sugar and juice in a small bowl until the mixture is smooth. Spread the glaze on the cupcakes.

# Oatmeal Banana Cupcakes

## Ingredients

1/2 cup butter or margarine,  
softened  
1/2 cup sugar  
2 eggs  
1 cup mashed ripe bananas  
3/4 cup honey  
1 1/2 cups all-purpose flour  
1 cup quick-cooking oats  
1 teaspoon baking powder  
1 teaspoon baking soda  
3/4 teaspoon salt

## Directions

In a mixing bowl, cream butter and sugar. Add eggs, bananas and honey; mix well. Combine dry ingredients; stir into creamed mixture just until moistened. Fill paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 18-20 minutes or until cupcakes test done. Cool in pan 10 minutes before removing to a wire rack.

# Strawberry Cupcakes

## Ingredients

10 tablespoons butter, room temperature  
3/4 cup white sugar  
3 eggs  
1 teaspoon strawberry extract  
1 3/4 cups self-rising flour  
1/4 teaspoon salt  
1/4 cup finely chopped fresh strawberries, drained

## Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease 12 cupcake pan cups or line with paper liners.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the strawberry extract. Combine the self-rising flour and salt; stir into the batter just until blended. Fold in strawberries last. Spoon the batter into the prepared cups, dividing evenly.

Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter. Frost with desired frosting.

# Chocolate Surprise Cupcakes

## Ingredients

3 cups all-purpose flour  
2 cups white sugar  
1/2 cup unsweetened cocoa powder  
1 teaspoon salt  
2 teaspoons baking soda  
2/3 cup vegetable oil  
2 cups water  
2 tablespoons vinegar  
2 teaspoons vanilla extract  
  
1 (8 ounce) package cream cheese, softened  
1 egg  
1/2 cup white sugar  
1/4 teaspoon salt  
1 cup semisweet chocolate chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners.

In a large bowl, mix together flour, 2 cups sugar, cocoa, 1 teaspoon salt and baking soda. Stir in oil, water, vinegar and vanilla until blended. Pour mixture into prepared muffin cups, filling each 2/3 full.

To make the filling: In a medium bowl, beat together the cream cheese, egg, 1/2 cup sugar and 1/4 teaspoon salt until light and fluffy. Stir in chocolate chips. Drop a heaping teaspoonful of the cream cheese mixture into each cupcake. Bake in the preheated oven for 25 minutes. Allow to cool.

# Zucchini Chip Cupcakes

## Ingredients

1/2 cup butter or margarine,  
softened  
1/2 cup vegetable oil  
1 3/4 cups sugar  
2 eggs  
1/2 cup milk  
1 teaspoon vanilla extract  
2 1/2 cups all-purpose flour  
1/4 cup baking cocoa  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
2 cups shredded zucchini  
1/4 cup miniature semisweet  
chocolate chips  
1/4 cup chopped pecans

## Directions

In a mixing bowl, cream butter, oil and sugar. Add eggs, milk and vanilla; mix well. Combine flour, cocoa, baking soda, salt and cinnamon; add to the creamed mixture. Fold in zucchini and chocolate chips. Fill greased or paper-lined muffin cups two-thirds full. Top with pecans. Bake at 375 degrees F for 20-25 minutes or until top springs back when lightly touched.

# Candied Yam Cupcakes

## Ingredients

1 pound yams, peeled and cubed  
4 eggs  
1 cup canola oil  
1 cup white sugar  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
2 teaspoons ground cinnamon  
1 teaspoon salt  
**B**  
3 ounces cream cheese  
1/2 cup butter, softened  
1 teaspoon vanilla extract  
2 cups confectioners' sugar

## Directions

Place a steamer insert into a large saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the yams, recover, and steam until very tender, about 15 minutes. Remove yams from steamer and allow to cool slightly.

Preheat oven to 350 degrees F (175 degrees C). Line 2-12 cup cupcake tins with paper liners.

Place eggs, oil, sugar, vanilla extract, and cooked yams in a large bowl; beat with an electric mixer until light and fluffy. Sift together flour, baking powder, baking soda, cinnamon, and salt. Stir dry ingredients into yam mixture, mixing just until combined. Pour batter into paper liners, filling 2/3 full.

Bake in preheated oven until a toothpick inserted in the center of a cupcake comes out clean, 17 to 20 minutes. Cool in pans for 5 minutes, transfer to wire rack to cool completely.

Beat together cream cheese and butter until fluffy. Beat in the vanilla extract and confectioners sugar; mix until smooth. Frost cool cupcakes with cream cheese frosting.

# Zucchini Raspberry Cupcakes

## Ingredients

2 1/2 cups all-purpose flour  
1/4 cup unsweetened cocoa powder  
1 1/2 teaspoons baking soda  
3/4 cup butter, softened  
1 cup white sugar  
2 eggs  
1 teaspoon vanilla extract  
1/2 cup buttermilk  
2 cups shredded zucchini  
1 1/4 cups fresh raspberries  
1 cup chocolate chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 24 muffin cups or line with paper muffin liners.

Whisk together the flour, cocoa, and baking soda; set aside. Beat the butter and sugar with an electric mixer in a large bowl until light-colored and fluffy. Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Pour in the flour mixture alternately with the buttermilk, mixing until just incorporated. Fold in the zucchini, raspberries, and chocolate chips, mixing just enough to evenly combine. Spoon the batter into the prepared muffin cups, filling each 3/4 full.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

# Carrot Cupcakes with White Chocolate Cream

## Ingredients

2 ounces white chocolate  
1 (8 ounce) package cream cheese, softened  
1/2 cup unsalted butter, softened  
1 teaspoon vanilla extract  
1/2 teaspoon orange extract  
4 cups confectioners' sugar  
2 tablespoons heavy cream

2 eggs, lightly beaten  
1 1/8 cups white sugar  
1/3 cup brown sugar  
1/2 cup vegetable oil  
1 teaspoon vanilla extract  
2 cups shredded carrots  
1/2 cup crushed pineapple  
1 1/2 cups all-purpose flour  
1 1/4 teaspoons baking soda  
1/2 teaspoon salt  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 12 muffin cups.

In small saucepan, melt white chocolate over low heat. Stir until smooth, and allow to cool to room temperature.

In a bowl, beat together the cream cheese and butter until smooth. Mix in white chocolate, 1 teaspoon vanilla, and orange extract. Gradually beat in the confectioners' sugar until the mixture is fluffy. Mix in heavy cream.

Beat together the eggs, white sugar, and brown sugar in a bowl, and mix in the oil and vanilla. Fold in carrots and pineapple. In a separate bowl, mix the flour, baking soda, salt, cinnamon, nutmeg, and ginger. Mix flour mixture into the carrot mixture until evenly moist. Fold in 1/2 cup walnuts. Transfer to the prepared muffin cups.

Bake 25 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean. Cool completely on wire racks before topping with the icing and sprinkling with remaining walnuts.

# Cone Cupcakes

## Ingredients

1/2 cup butter, softened  
1 cup white sugar  
2 eggs  
1 teaspoon vanilla extract  
1 3/4 cups all-purpose flour  
2 1/2 teaspoons baking powder  
1/4 teaspoon salt  
2/3 cup milk  
24 flat bottomed ice cream cones

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream butter and sugar together well in mixing bowl. Beat in eggs 1 at a time. Mix in vanilla. Measure flour, baking powder and salt into small bowl. Stir. Add milk to butter mixture in 2 parts alternately with flour mixture in 3 parts, beginning and ending with flour.

Fill cones about 3/4 full leaving the batter 1/2 inch from top. Place filled cones on a baking tray. Bake in oven for about 15 to 20 minutes until an inserted toothpick comes out clean. You can use a Lemon Icing, Green Butter Icing or a Peanut Butter Icing or a combination of all.