

Andes Mint Minis

Ingredients:

1 box of chocolate cake mix (with water, oil and eggs to make according to box)
1 stick (1/2 c.) of salted butter (softened to room temp!)
1 sticks(1/2 c.) of unsalted butter (softened to room temp!)
1 1/2 cups of powdered sugar
1 1/2 tsp peppermint extract
Green food color gel
24 Andes mints, cut in half

Directions:

Make cake mix according to box and divide into mini muffin tins (makes approx. 48 mini cupcakes).
Bake at 350 degrees according to box.
Cool completely.
Place butters, sugar and flavoring in a large mixing bowl and beat on low until combined and then on high until light and whipped.
Add green gel color (you only need a little!) and beat until well-combined.
Pipe frosting on top of cooled cupcakes and top with 1/2 of an Andes Mint

easybaked.net

Andes Mint Minis

Ingredients:

1 box of chocolate cake mix (with water, oil and eggs to make according to box)
1 stick (1/2 c.) of salted butter (softened to room temp!)
1 sticks(1/2 c.) of unsalted butter (softened to room temp!)
1 1/2 cups of powdered sugar
1 1/2 tsp peppermint extract
Green food color gel
24 Andes mints, cut in half

Directions:

Make cake mix according to box and divide into mini muffin tins (makes approx. 48 mini cupcakes).
Bake at 350 degrees according to box.
Cool completely.
Place butters, sugar and flavoring in a large mixing bowl and beat on low until combined and then on high until light and whipped.
Add green gel color (you only need a little!) and beat until well-combined.
Pipe frosting on top of cooled cupcakes and top with 1/2 of an Andes Mint

easybaked.net

Andes Mint Minis

Ingredients:

1 box of chocolate cake mix (with water, oil and eggs to make according to box)
1 stick (1/2 c.) of salted butter (softened to room temp!)
1 sticks(1/2 c.) of unsalted butter (softened to room temp!)
1 1/2 cups of powdered sugar
1 1/2 tsp peppermint extract
Green food color gel
24 Andes mints, cut in half

Directions:

Make cake mix according to box and divide into mini muffin tins (makes approx. 48 mini cupcakes).
Bake at 350 degrees according to box.
Cool completely.
Place butters, sugar and flavoring in a large mixing bowl and beat on low until combined and then on high until light and whipped.
Add green gel color (you only need a little!) and beat until well-combined.
Pipe frosting on top of cooled cupcakes and top with 1/2 of an Andes Mint

easybaked.net

Andes Mint Minis

Ingredients:

1 box of chocolate cake mix (with water, oil and eggs to make according to box)
1 stick (1/2 c.) of salted butter (softened to room temp!)
1 sticks(1/2 c.) of unsalted butter (softened to room temp!)
1 1/2 cups of powdered sugar
1 1/2 tsp peppermint extract
Green food color gel
24 Andes mints, cut in half

Directions:

Make cake mix according to box and divide into mini muffin tins (makes approx. 48 mini cupcakes).
Bake at 350 degrees according to box.
Cool completely.
Place butters, sugar and flavoring in a large mixing bowl and beat on low until combined and then on high until light and whipped.
Add green gel color (you only need a little!) and beat until well-combined.
Pipe frosting on top of cooled cupcakes and top with 1/2 of an Andes Mint

easybaked.net