



## Bomb Pop Cupcakes

### INGREDIENTS:

- One boxed white cake mix (with oil, water and eggs to make according to package)
- One small box of blue raspberry Jell-O (Jolly Rancher had this flavor, and Jell-O has a Berry Blue that works)
- One small box of Cherry Jell-O
- 2 sticks of salted butter (at room temperature)
- 2 sticks of unsalted butter (at room temperature)
- 3 cups of powdered sugar
- 3 teaspoons of lemon extract or flavoring (technically the flavor in the popsicles is lime...but I couldn't easily get my hands on lime extract. The lemon was great- but feel free to use lime instead, if you want!)

### DIRECTIONS:

- Preheat oven to 350F degrees
- Make cake mix as directed on box, and divide batter equally into two bowls.
- Add 3 Tablespoons of Blue Raspberry Jell-O to one bowl, and 3 Tablespoons of Cherry Jell-O to the other bowl.
- Mix each bowl of batter until well combined
- Place each flavor of batter into a large, sturdy (I use freezer-type) zip top bag.
- Clip a corner off the bag of Blue Raspberry batter and evenly pipe into 24 cupcake liners placed into muffin tins.
- Clip a corner off the bag of Cherry batter and evenly pipe over the top of the Blue Raspberry batter.
- Bake cupcakes as directed on boxed mix, remove from oven, and cool.
- Make frosting by combining butters, powdered sugar and lemon extract in a large bowl. Beat on low until combined and then high, until light and fluffy.
- Put frosting into a large, sturdy zip-top bag that has been fitted with a decorating tip, and pipe frosting on the top of each cupcake.
- Decorate as desired (sprinkles and popsicle sticks would be fun!)
- Enjoy!