



Cheesehead Cupcakes

INGREDIENTS:

- One boxed white cake mix (plus water, oil and eggs to make according to box)
- Green and gold food color gels (or your team colors)
- 2 sticks (1 cup) of salted butter, softened
- 2 sticks (1 cup) of unsalted butter, softened
- 3 cups of powdered sugar
- 1 teaspoon of vanilla (or any flavoring you'd like to add to your frosting)
- 1 bag of Wilton's candy melts in yellow (if you want cheesehead toppers!!) You will also need little triangle chocolate molds for these.

DIRECTIONS:

- Make cake mix as directed on box, and take about 1/4 of the batter and mix it with yellow food color gel.
- Using a cake pop maker or a small mini muffin tin, make 24 small, baked balls of cake in yellow.
- Color remaining batter with green food color gel.
- Preheat oven to 350F degrees.
- Spoon a little bit of green batter into 24 cupcake liners placed in muffin tins.
- Place one cake ball in each cavity in the center of the green batter.
- Carefully spoon more green batter over the top of each yellow cake ball, filling each cup only 2/3 to 3/4 full (be careful to not over-fill. That is easy to do when you are focused on covering up that cake ball!)
- Bake at 350F degrees for 15-18 minutes.
- Allow cupcakes to cool completely.
- Make frosting by placing butters, powdered sugar and vanilla in a large bowl and beating on high for 3-4 minutes until light and fluffy.
- Divide frosting in half and color one half gold and the other half green. Place each color in a zip top bag that has been fitted with a decorating tip.
- Pipe yellow icing on 1st, followed by green.
- Melt yellow candy melts in a microwave-safe bowl, in the microwave, in 30-second increments, stirring in between.
- Put candy melts into a sturdy zip top bag, clip a corner and pipe into triangle candy molds.
- Tap on counter to remove bubbles, and place in the freezer for 5 minutes, or until completely hardened.
- Turn mold upside down and tap on counter to remove chocolate.
- Repeat this process.
- Allow the triangle chocolates to return to room temperature, and use whatever you find handy to put "holes" in your cheese. I used a (cleaned in hot soapy water) tire pressure gauge for mine.
- Place one piece of "cheese" on top of each cupcake