



## Maple Hedgehog Cupcakes

### INGREDIENTS:

- 1 boxed cake mix (plus water oil and eggs to make according to package)
- 1 tub of pre-made vanilla frosting
- 2 teaspoons of maple flavoring
- 1 cup of chocolate jimmies
- 1/2 cup of Wilton's Candy Melts in dark chocolate (or you can use mini chocolate chips)
- 1/4 cup of Wilton's Candy melts in pink.

### DIRECTIONS:

- Make cake mix according to package and bake as cupcakes for recommended time and temp. Cool completely.
- Place frosting into a small bowl and heat for just 15-20 seconds in the microwave until soft. Add maple flavoring and stir until combined.
- Dip tops of cooled cupcakes into frosting and pull into a slight "point" on one end of the cupcake for a little nose (see photo)
- Immediately (over a plate) pour and pat jimmies into place, opposite the "point", leaving a small circular section empty for face. Finish all cupcakes this way ( if you use mini chips for eyes you should place them now, before the frosting hardens)



- Melt candy melts in the microwave in a small bowl in 30 second increments, stirring in between until smooth.
- Place each color in a small zip-top bag and seal.
- Clip a small corner off and squeeze out drops of chocolate for the eyes and pink candy melts for the nose- right on the end of the "point" left by the frosting.
- Allow cupcakes to harden up.
- Enjoy!!!!