



## Boston Cream Pie Cupcakes

### INGREDIENTS:

- One boxed yellow cake mix (plus water, oil and eggs to make according to package)
- One packet of Jell-O White Chocolate Instant Pudding (plus milk to make according to package)
- One cup of semi-sweet chocolate chips
- 6 Tablespoons of butter
- Cool Whip, or Butter Cream frosting (1 stick of (softened) butter with 3/4 cups of powdered sugar and 1 teaspoon of vanilla)
- 24 red Sixlets candies (as desired for decoration)

### DIRECTIONS:

- Make cake mix according to package and divide into 24 cupcake liners placed in tins. Bake according to package, and cool.
- Make pudding according to package and spoon into a large zip-top bag. Refrigerate until use.
- Make chocolate sauce by melting chocolate chips and butter together in the microwave in 30 second increments, stirring between, until melted and smooth.
- If you are making butter cream for the top (this gives you a swirl on top that is more firm for transporting than Cool Whip): Beat together the butter cream ingredients until they are light and fluffy.
- Place either Cool Whip or butter cream in a zip-top bag fitted with a decorative tip.
- To assemble: use a cupcake corer (or a knife) to remove a core out of the center of each cooled cupcake.
- Cut the tip off the bag containing the pudding and pipe a dollop of pudding into the center of each cupcake.
- Trim the “core” a little bit (makes room for the pudding) and place the top of the core back on, covering the pudding with cake.
- Carefully spoon the warm chocolate over the top of each cupcake, gently pushing it toward the sides, but not over the sides.
- Allow chocolate to cool. It will firm up.
- Once it is completely cool, pipe Cool Whip or butter cream in a little swirl on top.
- Decorate using sixlets (or any other sprinkles or decorations you like!)
- Enjoy!