



## Fishing Bobber Cupcakes

### INGREDIENTS:

- One boxed cake mix (plus water, oil and eggs to make according to package)
- Blue food coloring gel
- 2 sticks (one cup) of salted butter
- 2 sticks (one cup) of unsalted butter
- 3 cups of powdered sugar
- 2 teaspoons of clear vanilla flavoring
- 24 Lindt white chocolate truffles
- One bag of Wilton candy melts in red

### DIRECTIONS:

- Make cake mix according to package.
- Divide out about 1/3 of batter and color it blue
- Swirl the 2 colors together (don't mix too much!) and scoop into 24 cupcake liners placed in a baking tin.
- Bake according to package and cool cupcakes completely
- Make frosting by placing butters, powdered sugar and vanilla into a large bowl and beating on high until light and fluffy.
- Divide frosting in half and color one half blue. Swirl together the blue and white frosting and place into a large zip-top bag, fitted with a decorating tip.
- Pipe frosting on top of cupcakes.
- To make toppers: Unwrap all Lindt truffles.
- Melt red candy melts in a bowl in the microwave for 30 second increments, stirring in between, until melted and smooth.
- Allow candy melts to cool a little before dipping.
- Use a small skewer or fork to dip each truffle into red candy melts, covering the bottom half in red. Place these on clean parchment paper to cool and harden.
- Place remaining melted red chocolate into a small zip-top bag. Clip a corner and carefully pipe a small circle of red on the top of each "bobber", covering the hole made by the skewer used for dipping.
- Once "bobbers" are completely cooled and hardened, place them on the top of each cupcake and enjoy!!!