



Berry Bomb Cupcakes

INGREDIENTS:

- One boxed white cake mix (with water, oil and eggs to make according to package)
- 1 large jar of black raspberry preserves
- 1 can of strawberry frosting
- 2 packets of Dream Whip
- 3/4 cup milk
- 1 tablespoon of raspberry extract
- 6 tablespoons powdered sugar
- Pink food color gel (to desired shade)
- 2 bags of Wiltons candy melts in bright white.

DIRECTIONS:

- Make cake mix according to package and divide into 24-28 cupcake liners placed in a muffin tin. Fill only about 1/2 full so that they bake up flat and not mounded up and over edges. Bake according to package.
- Make Berry Bomb filling by combining Dream Whip, milk, extract, and powdered sugar in a mixing bowl and blending together with mixer until stiff peaks form. Add coloring to desired shade of pink.
- Melt Wiltons candy melts and use a brush to “paint” the melts into the inside of the silicone mold. Do two layers and then freeze until hard (5 minutes).
- Place filling into a large zip-top bag and clip a corner. Pipe filling into hardened cups- about 3/4 full- and then top with a little jam.
- Use a knife to spread jam flat and freeze another 5-10 minutes.
- Carefully remove berry bombs from mold and place, round side down and sticky jam side up, on a wax-papered plate. Keep these cool until all bombs are made.
- Open strawberry frosting and warm in the microwave for about 15 seconds- just until it softens a bit when stirred,
- Spoon frosting over tops of cupcakes, allowing it to spread to edges.
- Gently set a bomb on top of cupcake, pressing it into the soft frosting (I used wax paper to touch chocolate to prevent fingerprints)
- Allow frosting to firm up and hold the bomb in place.
- Drizzle with a little red or pink melted candy melts if desired. Keep refrigerated until serving.
- Enjoy!!!!!!!