



Orange Creamsicle Cupcakes

INGREDIENTS:

- One box of orange cake mix (plus oil, water and eggs to make according to package)
- 1 bag of Wilton's candy melts in white
- 2 sticks of butter (room temp)
- 1 1/2 cups of powdered sugar
- 1 teaspoon of vanilla
- Orange food coloring (if desired)
- Vanilla ice cream
- Cool Whip (if desired)
- Sprinkles to decorate

DIRECTIONS

- Make cake mix according to package and divide equally into 24 cupcake liners in cupcake tins.
- Bake according to package and cool.
- Make icing by combining butter, powdered sugar and vanilla in bowl and beating until light and fluffy. Color orange if desired.
- Place icing in a large zip-top bag fitted with a round tip, and set aside.
- Melt candy melts in microwave in 30 second increments, stirring between until completely melted.
- Use a pastry brush to brush candy melts inside each cavity of the chocolate bomb mold and freeze for a few minutes.
- Coat a second time (it needs to be nice and thick since we aren't filling them before popping them out of the mold).
- Pop these cups out of the mold by peeling the silicone away. Repeat.
- Assemble cupcakes by cutting a small core out of the center of each one, pipe a little frosting into this core, and set a chocolate cup on top.
- Pipe frosting dots all the way around the edge of the cup.
- You can hold the cupcakes here until serving and do the next steps right beforehand- or do the following steps and keep the entire cupcake frozen until serving. Depends on how and where you will be serving them.
- Place a small scoop of ice cream into the center
- Top with Cool Whip, and sprinkles as desired
- Enjoy!!!