



Strawberry Cream Confetti Cups!

INGREDIENTS: (makes 12-16 cups of cake, or 24 cupcakes)

One boxed strawberry cake mix (plus water, oil and eggs to make according to package)
2 cups (seriously- or more...) confetti sprinkles
2 sticks (1 cup) salted butter, softened
2 sticks (1 cup) unsalted butter, softened
3 cups powdered sugar
2 teaspoons of clear vanilla
A little white food coloring to brighten up the frosting (if desired!)
12-16 (8 oz.) party cups or 24 cupcake liners

DIRECTIONS:

Preheat oven to 350F degrees and place cups on cookie sheets.

Make cake according to package.

Mix in a cup of confetti sprinkles, and spoon batter into cups, filling them about 1/2 full.

Bake according to package directions for cupcakes- but add a little extra time since they are bigger, and test with a toothpick. When it comes out clean, they are done!

****Note: I was a little uncomfortable baking in these paper cups- so I kept a constant eye on them. I'm not sure if they can burn- I suppose it depends on the cup- and I read about people who made cupcakes in Starbucks coffee cups and just did it with no problems. Please be careful though- and use your good judgement about baking in paper cups. If you have any hesitation, use cute cupcake liners instead!***

Remove from oven and allow them to cool completely.

Make frosting by combining butters, powdered sugar and vanilla in a large mixing bowl. Beat on high until very light and fluffy (about 4-5 minutes). Add white coloring if desired.

Scoop frosting on top of each little cake and then press the frosting into a bowl filled with confetti sprinkles to coat the top completely.