



Carrot Patch Cupcakes

INGREDIENTS:

One boxed cake mix (plus oil, water and eggs to make according to package)
One package of Oreo Thins, crushed into crumbs
2 sticks (one cup) of salted butter at room temperature
2 sticks (one cup) of unsalted butter at room temperature
3 cups of powdered sugar
2 teaspoons of vanilla
1 cup of cocoa powder
24 small strawberries
1 package of Wilton's Candy Melts in orange

DIRECTIONS:

Wash and thoroughly dry 24 strawberries.

Make carrots by melting Candy Melts in microwave in 30 second increments, stirring in between until melted and smooth.

Lay parchment paper or wax paper on countertop.

Grasping a strawberry by its stem and leaves, dip it into candy melts, spooning melts as close to stem as possible.

Set covered strawberry on paper to harden.

Once all berries are covered, spoon remaining melts into a zip-top bag and seal. Clip a corner and drizzle lines over the top.

Preheat oven to 350F degrees.

Prepare cake mix as directed and divide evenly into 24 cupcake liners in tins.

Bake according to package and cool completely.

Make frosting by adding butters, powdered sugar and vanilla to a large mixing bowl and beating on high until light and fluffy (3-4 minutes).

Add cocoa powder to frosting and beat on high until well combined.

Use a cookie scoop, or ice cream scoop to place a scoop of frosting on top of each cupcake.

Press this into a bowl of Oreo crumbs, turning the cupcake to make sure all edges are covered.

Press a strawberry "carrot" into the center of each cupcake and spoon a few remaining Oreo crumbs over the bottom of the carrot, to cover it further.

Enjoy!

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