



Spaghetti and Meatball Cupcakes

INGREDIENTS:

One boxed yellow cake mix, plus water, oil and eggs to make according to package
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
Yellow food coloring
One can of raspberry pie filling
24 Ferrero Rocher chocolates
1/4 cup of white chocolate chips

DIRECTIONS:

Melt white chocolate chips in the microwave in 30 second increments, stirring in between until melted and smooth.

Spoon this into a small paper or disposable plastic cup and place in the freezer for later.

Make cake mix according to box, and divide into 24 cupcake liners in cupcake tins.

Bake according to package and cool. Place them into a couple of cake pans so you can move them easily into the fridge.

Place butters, vanilla, and powdered sugar into a large mixing bowl and beat on high until very light and fluffy (3-4 minutes).

Add a TINY bit of yellow food coloring. Your frosting will already be a touch yellow from your butter, but you want it to be the pale yellow of spaghetti noodles.

Place frosting into a large zip-top bag and seal. Clip a corner, or if you have one, add a round decorating tip to a corner before adding frosting to bag. You can experiment with the size. I liked nice fat noodles better than thinner ones. They were more defined.

Pipe random swirls of noodles on the tops of each cupcake. Be careful to not touch the tip to anything or they will smudge and look like frosting rather than noodles!

Place cupcakes into the refrigerator for 15-30 minutes. You want that buttercream to harden up before you place anything on top.

Open can of pie filling, and unwrap chocolates.

Remove cupcakes from fridge and place a chocolate into the pie filling. Gently spoon it out and set it on top of frosting "noodles". I experimented, and it looks more realistic if you leave just a meatball on top, and don't mess with artistically spooning sauce anywhere else- extra sauce makes it look messy, and you notice that the color isn't exactly right.

Once all cupcakes have a "meatball", pull the cup of white chocolate out of the freezer. Tear away the paper cup- leaving a little circle of white chocolate.

Grate this over the top of each cupcake. This is the finishing touch- don't skip this step!

Enjoy!