



# Maple Pecan Cupcakes

## **INGREDIENTS: (makes 24 cupcakes)**

One boxed chocolate cake mix plus oil and eggs to make according to box  
Milk- enough to replace the water required by boxed mix.  
1 (3.9 oz.) box of chocolate pudding (instant)  
3 cups chopped pecans (divided)  
24 pecan halves  
2 sticks salted butter (softened)  
2 sticks unsalted butter (softened)  
3 cups of powdered sugar  
3 teaspoons of maple extract or flavoring

## **DIRECTIONS:**

Preheat oven to 350F degrees

Mix 1 and 1/2 cups of chopped pecans with dry cake mix.

Add eggs and oil according to package, and add milk instead of water- in the same amount as listed on package.

Add box of instant chocolate pudding.

Beat on high for 2 minutes until smooth.

Scoop evenly between 24 cupcake liners placed in muffin tins and bake according to package- until a toothpick inserted into the center of a cupcake comes out clean.

Gently remove from tins and allow cupcakes to cool on countertop.

Make frosting by placing butters, powdered sugar and maple flavoring in a large mixing bowl.

Beat on high until light and very fluffy (2 to 3 minutes).

Fold in one cup of chopped pecans (this leaves 1/2 cup for sprinkling on top!)

Use a cookie scoop to place a dome of frosting on each cooled cupcake. Press a pecan half on top and sprinkle with a bit of chopped pecans.

Store in a loosely sealed container for up to 3 or 4 days. Refrigerate to keep a day or two longer.

Enjoy!