



# Love Bug Cupcakes

**INGREDIENTS: (makes 24 love bug cupcakes)**

**Love Bugs: (make these 1st)-**

5 cups powdered sugar  
8 tablespoons (1/2 cup) melted butter  
2 teaspoons strawberry or raspberry extract  
1 cup of raspberry jam  
Food color in pink  
One bag of Wilton's Candy melts in pink  
About 1/2 cup of Wilton's Candy melts in black  
48 candy eyes  
Candy heart sprinkles

**Brownie cups:**

1 cup butter  
2 cup sugar  
3 eggs  
2 teaspoons vanilla  
2 cups flour  
1/2 cup cocoa  
1/2 teaspoon salt  
1 cup milk

**Chocolate Glaze**

6oz. semi-sweet chocolate chips  
6 tablespoons butter (do not substitute margarine here!)  
Green jimmies for grass!

**DIRECTIONS:**

**Berry Love Bugs:**

Melt pink candy melts in microwave in 30 second increments, stirring between until smooth.

Use a clean paint brush to brush melts into a chocolate bomb mold and freeze for a couple minutes until hard.

Make berry filling by adding melted butter to sugar and extract.

Mix well, using water to bring it to a thick but spreadable consistency.

Add pink food coloring to make it a fun pink color.

**Directions (cont.)**

Place filling into a large zip-top bag and seal tightly.

Cut a corner off the bag, and pipe berry filling into each pink shell- filling them about 1/4 full.

Place jam into a small zip-top bag, clip corner and pipe a little bit in the center of each pink shell.

Pipe more berry filling over the top until it is level .

Use a knife to spread berry filling to edges of shell.

Refreeze these for a few minutes before gently popping them out and setting them on a plate.

Repeat this process until you have 24 berry bombs ready.

**Brownie cups:**

Preheat oven to 350F.

Cream butter and sugar together.

Beat in eggs, cocoa, vanilla and salt.

Add flour and milk (alternating them and mixing well in between)

Spoon evenly into 24 cupcake liners in a cupcake tin.

Bake at 350F degrees for 15-18 minutes (don't over bake- they will start to pull away from the liner)

Cool.

**Chocolate glaze:**

Melt butter and chocolate together in the microwave in 30 second increments, stirring in between until completely melted and smooth.

Set aside until cupcakes are ready to assemble.

Assemble the cupcakes by spooning a little chocolate glaze on top of a brownie and spreading to all edges.

Place a berry bomb in the center and sprinkle green jimmies around edge.

Allow this all to harden up (refrigerate to speed process up).

Melt black candy melts in microwave in 30 second increments, stirring between until smooth.

Use a clean paint brush to paint a black face on the front of each bomb, and immediately place eyes before candy melts harden. Place the rest of the melts in a plastic zip-top bag, cut a corner, and pipe the center line down the bug's back.

Melt just a few pink candy melts, and use a paint brush to stick each little candy heart "dot" in place.

Enjoy!

For photos illustrating this process, please visit [easybaked.net](http://easybaked.net).