

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

805-922-6191

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Snowman Cupcakes

Ingredients:

- 1 pkg. yellow or white cake mix, plus ingredients to prepare mix
- 2 containers (16 oz. each) vanilla frosting
- 4 cups flaked coconut
- 15 large marshmallows
- 15 miniature chocolate covered peanut butter cups, unwrapped
- Small red candies (Red Hots)
- Pretzel sticks
- Green and red decorating gel
- 15 (2 ½ inch) paper baking cups
- 15 (1 inch) paper baking cups

Preparations:

- 1.) Preheat oven to 350 degrees. Line 15 (2 ½ inch) muffin pan cups and 15 (1 inch) muffin pan cups with paper muffin cups.
- 2.) Prepare cake mix according to package directions. Spoon batter into prepared muffin pans.
- 3.) Bake 10 to 15 minutes for small cupcakes and 15 to 20 minutes for large cupcakes or until cupcakes are golden and wooden toothpick inserted into centers comes out clean.
- 4.) Cool in pans on wire rack 10 minutes. Remove to racks; cool completely. Remove paper liners.
- 5.) For each snowman, frost bottom and side of 1 large cupcake; coat with coconut. Repeat with 1 small cupcake. Attach small cupcake to large cupcake with some frosting. Attach marshmallow to small cupcake with frosting.
- 6.) Attach inverted peanut butter cup to marshmallow with frosting. Use pretzels for arms and small red candies for buttons as shown in photo. Pipe faces with decorating gel as shown. Repeat with remaining cupcakes.

Makes 15 cupcakes



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