

CHOCOLATE PEPPERMINT CUPCAKES

Ingredients:

- 1 package chocolate cake mix (regular or Gluten Free)
- 1 package chocolate instant pudding
- 4 eggs
- $\frac{3}{4}$ cup safflower oil
- $\frac{3}{4}$ cup milk
- 1 teaspoon peppermint oil



Directions:

Cupcakes:

Preheat oven 350 degrees

Dump all ingredients into a bowl and mix. How easy is that?

Pour into cupcake holders, about 2/3 full. Do not overfill or the batter will rise out the top. Cook 12-15 minutes until a toothpick comes out clean. The top should spring back if pressed lightly with your finger.

Cool 10 mins.

To Fill with Icing:

Cut out the center top of a cupcake. Fill a pastry tube (or you can make your own by using a large baggie and cutting a small tip at the end) with the icing. Squeeze about a tablespoon of icing into the hole. Put the top of the cupcake back on.

Frost as you normally would.
Sprinkle with peppermint or colored
colored sugar.

Bake at 350°F for 25-30 minutes.



Daryl Wood Gerber

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