

flaky snowmen cupcake kit



DIRECTIONS:

CUPCAKES

1. Preheat oven to 375°F. Line muffin pan with 12 baking cups (not included).
2. Combine cupcake mix, butter, water, and eggs in mixing bowl. Using an electronic mixer, mix 30 seconds on LOW, then 1 minute on MEDIUM. Pour batter evenly among baking cups.
3. Bake for 15 to 18 minutes or until toothpick inserted in center comes out clean. Remove from oven and cool completely.
4. Assemble aprons by interlocking ends and set one cupcake in each apron. Set aside remaining 4 cupcakes; these are for the snowman heads.

FROSTING

1. Beat butter with mixer on HIGH until light and fluffy, about 1 minute.
2. Add frosting mix and powdered sugar; beat on LOW until combined.
3. Add milk and beat on HIGH until creamy, about 1 minute.

CREATE SNOWMEN

1. Empty coconut pouch into a small ramekin, and set aside. Remove paper liners from reserved cupcakes and crumble into a small bowl. Add 1-1/2 Tbsp frosting and blend well using an electric mixer or mix by hand until mixture can easily be shaped into balls.
2. Roll mixture into 8 balls, place on waxed paper-lined plate, and set in freezer 10 minutes to make firm.
3. Frost remaining 8 cupcakes, creating a little mound in the center, reserve 1/3 of frosting for heads. Sprinkle lightly with coconut. Remove cake balls from freezer and place on top of each cupcake, pressing gently into frosting. Carefully frost snowman heads and immediately sprinkle lightly with coconut. HINT: Keep the face free of coconut so decorating is easier.
4. Cut small tip off icing pen. Draw eyes and a mouth on each snowman cupcake. Add an orange candy bead nose. Insert a hat pick on top of each snowman cupcake*. Refer to box photo.
5. Place Flaky Snowmen Cupcakes on a serving platter and enjoy!

*Remove picks prior to consuming.

YOU WILL NEED:

FOR CUPCAKES

- 4 Tbsp butter, room temperature
- 1/2 cup water
- 2 eggs
- 12 standard baking cups (not included)

FOR FROSTING

- 8 Tbsp butter, room temperature
- 2 cups powdered sugar
- 2 Tbsp milk