

HOLIDAY BONANZA



HOT CHOCOLATE CUPCAKES



AVAILABLE NOW ON DVD!

INGREDIENTS

- 2 cups all-purpose flour • 2 cups granulated sugar v ½ cup unsweetened cocoa powder
- ½ teaspoon salt • 2 teaspoons baking soda • 1 teaspoon baking powder • 2 eggs
- 1 teaspoon vanilla extract • 1 cup buttermilk • 1 cup vegetable oil • 1 cup hot water
- 1 container of buttercream frosting • Mini candy canes • Mini marshmallows • Holiday sprinkles

INSTRUCTIONS

1. Preheat oven to 350 degrees. Line two muffin tins with cupcake liners and set aside. In large bowl, combine flour, sugar, cocoa powder, salt, baking soda, and baking powder. Mix well.
2. Add in vanilla, eggs, buttermilk, and oil. Mix until smooth. Pour in hot water and mix well. The batter will be very thin.
3. Pour batter into cupcake liners, about 2/3 full. Bake for 16-18 minutes.
4. Top cooled cupcakes with buttercream frosting, then sprinkle each one with mini marshmallows, crystal sprinkles, and your favorite holiday sprinkles.
5. Add mini candy cane handle by inserting hook end of candy cane into top of each cupcake.
6. Print and cut out your Nick Jr cupcake toppers. Tape toothpick to back of each topper and place on your cupcake. Enjoy! Happy Holidays!

Courtesy of momthemagnificent.com

