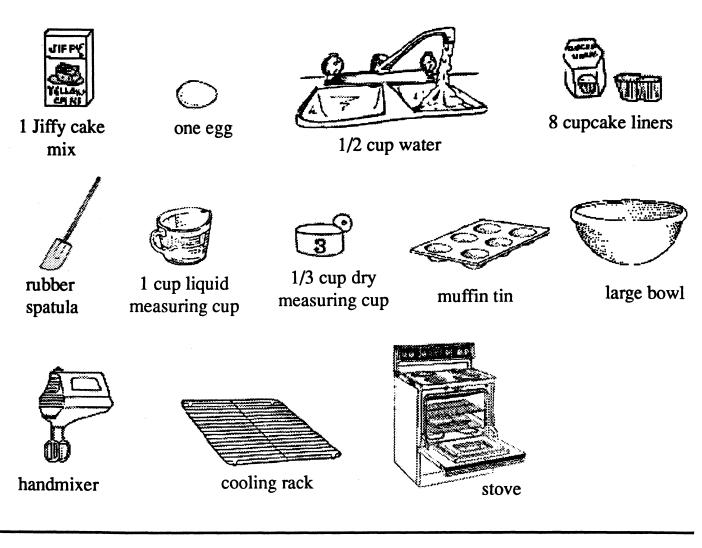
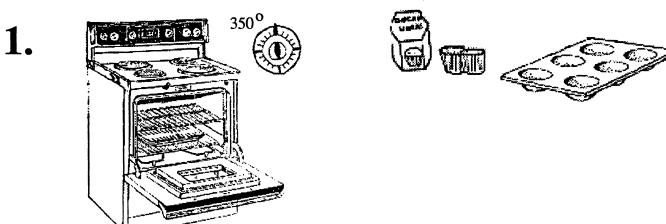
Easter Basket Cupcakes

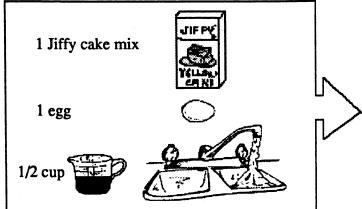
You Need:





Preheat oven to 350°. Put & cupcake liners in muffin tin.

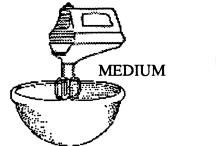
2.





Measure and put in bowl 1 Jiffy cake mix, 1 egg, and 1/2 cup water.

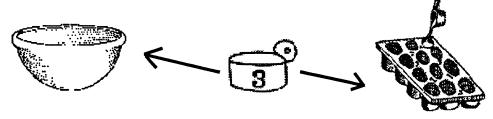
3.





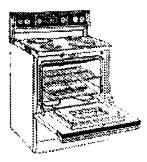
Blend with handmixer on MEDIUM for 2 minutes.

4.

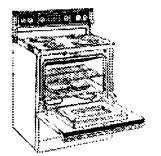


Using a 1/3 cup measuring cup, scoop batter into each muffin tin.

5.



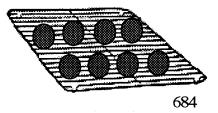
15 - 18 minutes





Bake 15 - 18 minutes. Remove from oven. Turn oven OFF.

6.



Put cupcakes on cooling rack to COOL.

EASTER BASKET CUPCAKES

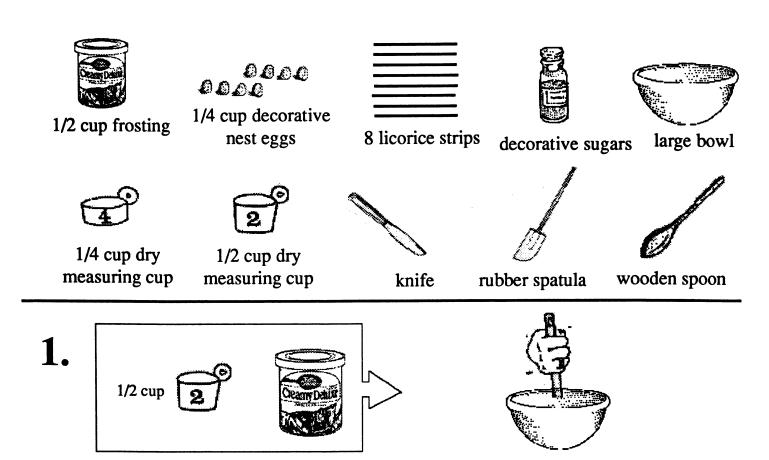
You Need:

1 Jiffy cake mix
1 egg
1/2 cup water
8 cupcake wrappers
large bowl
1 cup liquid measuring cup
1/3 cup dry measuring cup
muffin tin
handmixer
rubber spatula
cooling rack
stove

- 1. Preheat oven to 350. Put 8 cupcake liners in muffin tin.
- 2. Measure and put in bowl 1 Jiffy cake mix, 1 egg, and 1/2 cup water.
- 3. Blend with handmixer on MEDIUM for 2 minutes.
- 4. Using a 1/3 cup dry measuring cup, scoop batter into each muffin tin.
- 5. Bake 15 18 minutes. Remove from oven. Turn oven OFF.
- 6. Put cupcakes on cooling rack to COOL.

Frosting

You Need:



Measure 1/2 cup frosting and put in bowl. Stir frosting until smooth.



Spread frosting on cupcake with knife.

3.



Sprinkle decorative sugar on top of frosted cupcakes.

4. 00000

Press decorative nest eggs into frosting on cupcakes.

5. — 🔾

Place licorice ends into each side of cupcake to form a handle.

FROSTING

You Need:

1/2 cup frosting
1/4 cup decorative nest eggs
8 licorice strips
decorative sugars
large bowl
1/4 cup dry measuring cup
1/2 cup dry measuring cup
rubber spatula
wooden spoon
knife

- 1. Measure 1/2 cup frosting and put in bowl. Stir frosting until smooth.
- 2. Spread frosting on cupcake with knife.
- 3. Sprinkle decorative sugar on top of frosted cupcakes.
- 4. Press decorative nest eggs into frosting on cupcakes.
- 5. Place licorice ends into each side of cupcake to form a handle.