



Flower Pot Cupcakes

INGREDIENTS:

- One boxed cake mix (in any flavor, with oil, water and eggs to make according to box)
- One packet of Dream Whip
- 1 cup of heavy whipping cream
- 1/4 cup of berry jelly or jam
- 2 sticks of salted butter (at room temp)
- 2 sticks of unsalted butter (at room temp)
- 3 cups of powdered sugar
- 2 teaspoons of vanilla
- 2 cups of shredded coconut (died green with food coloring) -OR- 2 cups of crushed Oreo Cookies
- 24 pretzel sticks
- Pastel M&Ms
- 12 marshmallows
- 1/2 cup of white Wilton's candy melts

DIRECTIONS:

Flowers:

- Take 12 marshmallows and cut them in half with clean kitchen scissors. Lay them on the counter with the cut side up to keep them from sticking to things.
- Take a pretzel stick and wiggle it up into the side of each marshmallow.
- Melt candy melts in the microwave in 30 second increments, stirring between until completely melted and smooth.
- The technique that worked best for me here was to lay my M&Ms out in a flower pattern (minus the center) on parchment paper, cover the sticky side of the marshmallow with candy melts and lay it (candy melt side down) on the flower until it dries. Then I used a little of the candy melts to stick my center on.

Cupcakes:

- Make cake mix according to box and divide batter among 24 cupcake liners in muffin tins.
- Bake according to box, remove from oven and cool completely.
- Make filling by putting Dream whip powder and whipping cream in a bowl. Mix on high until stiff peaks form.
- Add jam or jelly and beat until well combined. Place filling in a large zip top bag and keep refrigerated until use.
- Core cooled cupcakes with a small knife or a cupcake corer.
- Cut a corner off the filling bag and squeeze filling into each cupcake.
- Place top of "core" that was removed back on top of cupcake.
- Make buttercream frosting by beating butters, powdered sugar and vanilla together in a large bowl on high until it is light and fluffy and smooth.
- Use a scoop to place a mound of frosting on each cupcake.
- Turn cupcake upside down in either coconut or crushed Oreo to coat the frosting.
- Now pop a cute flower in, and you have an adorable treat for all sorts of occasions!!