



# Chocolate-Covered Strawberry Cupcakes

## INGREDIENTS:

- One boxed chocolate cake mix (with water, oil and eggs to make according to package)
- One tub of strawberry frosting
- 1/2 cup of whipping cream
- 1 cup of semi-sweet chocolate chips
- 24 Pink Sixlets candies and sprinkles (as desired for decoration)

## DIRECTIONS:

- Make cake mix according to package and bake in 24 cupcake liners placed in tins as directed. Cool.
- Make chocolate sauce by melting whipping cream and chocolate chips together in a sauce pan, stirring often, until fully melted and smooth.
- Spoon strawberry frosting into a microwave-safe bowl, and heat for 15-30 seconds until smooth and liquid when stirred.
- Grasp a cooled cupcake by the bottom and dip the entire top of the cupcake into the softened strawberry frosting. Set each cupcake on a cookie sheet and set these in the refrigerator to harden up for 5 to 10 minutes.
- Gently spoon a dollop of chocolate onto the center of a cupcake and smooth it toward the edges, trying to keep it from running over. A couple of mine did and they were fine once they hardened up, just a little messy.
- Place decorations on immediately and refrigerate until both chocolate and strawberry frosting are firm. They should be fine at room temperature once they have hardened.
- Enjoy!