



Watermelon Cupcakes

INGREDIENTS:

- One boxed white cake mix (with water, oil and eggs to make according to box)
- One small packet of watermelon Kool-Aid drink mix
- 1/2 cup mini chocolate chips
- 1 stick of salted butter
- 1 stick of unsalted butter
- 1 1/2 cups of powdered sugar
- 2 teaspoons of clear vanilla
- Green, Pink, and Black Food Color Gels
- One box of Wilton fondant in white (or make your own)

DIRECTIONS:

- Make cake mix according to package
- Remove one cup of batter and place in a separate bowl.
- Add 1/2 a packet of Watermelon Kool-Aid powder (use more or less to taste)
- Add pink color gel to intensify the color to desired shade
- Mix in mini chocolate chips.
- Bake in cakepop maker (or use a small mini-muffin tin), making 24 cake pops (or mini-muffins)
- Add green color gel to remaining batter, mixing well.
- Spoon a little green batter into a cupcake liner, placed in a cupcake tin.
- Place pink cake pop on top.
- Spoon green batter over the top, covering the cake pop. Use less, rather than more batter here- if you use too much it will bake over the edges.
- Bake at 350F degrees for 15-18 minutes.
- Cool completely.
- Make frosting by placing butters, powdered sugar and vanilla in a large mixing bowl and beating on high for 3-4 minutes until very light and fluffy.
- Color frosting green, if desired, and set aside.
- To use fondant, color a batch with green color gel (leave out a little bit to make ants if desired), cut into circles that fit the top of your cupcakes using a round cookie cutter. Keep circles covered to prevent drying.
- Working one cupcake at a time, spread frosting and then gently lay fondant on top of frosting and press edges down inside of cupcake liner.
- Use dark green color gel with a little water (think watercolor paints) to paint on watermelon stripes.
- Color remaining fondant black and roll into 3 small balls to stick together as an ant on each cupcake. use a toothpick or small brush to paint little ant legs under each ant.
- Enjoy!