## EASTER EGG SURPRISE CUPCAKES!

#### **CUPCAKES:**

In a large bowl mix together:

³∕₄ cup	melted margarine
1	beaten egg
2 Tbsps	vanilla
1 1/2 cups	white sugar

In a small bowl mix dry ingredients together:2 cupsflour3 1/2 tspsbaking powder½ tspsalt

In a measuring cup:

1 cup milk

Alternately add dry ingredients and milk into the bowl with the wet ingredients. Mix thoroughly after each addition. A mixmaster or handheld electric beater works best.

Fill paper lined or well greased muffin tins <sup>3</sup>/<sub>4</sub> full with batter. Bake at 350°F for 20 minutes. Makes approximately 20 cupcakes.

Cool completely then ice and decorate!

#### lcing:

1 cup softened margarine
4 cups icing sugar
2 Tbsps vanilla
4 Tbsps milk or cream
Squirts yellow food colouring

Mix the first 4 ingredients together until smooth. A mixmaster or handheld electric beater works best. Then slowly add yellow food colouring until you achieve the shade of yellow that you want.

Yellow Coconut "Straw":

1 cupcoconutSquirtsyellow food colouring

Mix yellow food colouring into coconut thoroughly until all the coconut is covered. Add as food colouring until you achieve the shade of yellow that you want.

#### **DIRECTIONS:**

- 1. Bake and cool cupcakes completely
- 2. Make a hole in the center of each cupcake with a cupcake "corer." Press gently into the cupcake top until

"corer" is full and then pull straight out. It will remove a cupcake core with it.

- 3. Place chocolate Easter egg inside cupcake and place the core back on top.
- 4. Mix icing and ice cupcakes with a knife or with an icing bag.
- 5. Cover with yellow coconut "straw" by dipping iced cupcake top into the coconut.
- 6. Top with chocolate Easter eggs or with marshmallow chicks

### ENJOY AND SURPRISE YOUR FRIENDS AND FAMILY WITH THESE YUMMY EASTER CUPCAKE TREATS!

# HAPPY EASTER!