

Spumoni cupcakes with Favorite Chocolate Buttercream

Ingredients for frosting

1 cup unsalted butter
3 and 1/2 cups confectioners' sugar
1/2 cup unsweetened cocoa powder
3 Tablespoons milk
1/8 teaspoon salt
2 teaspoons pure vanilla extract
Pre-baked Spumoni cupcakes

1. With a handheld mixer, beat the butter on medium speed until creamy, about 2 minutes.
2. Add confectioners' sugar, cocoa powder, milk, salt, and vanilla extract.
3. Beat on low speed for 30 seconds, then increase to high speed and beat for 1 full minute.
4. Make sure there are no lumps in the frosting.
5. Frost cupcakes using a piping bag.
6. Top each cupcake with a maraschino cherry.

Ingredients for cupcakes:

- 1 box of white cake mix
- Water, vegetable oil and eggs called for on cake mix box
- 3/4 box (4-serving size) pistachio instant pudding and pie filling mix
- ¼ cup cherry juice (from jar of maraschino cherries)
- 1 recipe of Favorite Chocolate Buttercream Frosting
- 18 whole maraschino cherries with stems

Method:

Heat oven to 350°F

1. Place a paper baking cup in each of 18 regular-size muffin cups.
2. Make cake mix as directed on box;
3. divide batter evenly into 2 bowls.
4. Add 3/4 box pudding mix to 1 of the bowls; mix well.
5. To the other bowl, add cherry juice; mix well.
6. Divide pistachio batter evenly among muffin cups.
7. Divide cherry batter evenly over pistachio batter in muffin cups.
8. Bake cupcakes and cool completely as directed on the box.
9. Frost cupcakes with frosting. Top each with a cherry.