



Life & Sprinkles  
BY TARYN CAMP

## FUNFETTI FLUFF CUPCAKES

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Funfetti cupcakes filled with strawberry fluff and topped with a pink swirl of frosting, sprinkles, and a white cookie crunch heart.

### INGREDIENTS

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- Valentine's Funfetti Cake Mix
- 1/2 c butter, melted
- 4 eggs
- 1 cup milk
- 1 jar of strawberry fluff
- 2 sticks butter, softened
- 4 cups powdered sugar
- 2-3 tbsp heavy cream
- 1 tsp vanilla
- Pink food coloring
- Valentine's Day Sprinkles
- Pink Cookie white chocolate hearts

### DIRECTIONS

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1. Preheat oven to 350. Line cupcake pans with 24 Valentine's themed liners.
2. In a bowl, combine the cake mix, butter, eggs, and milk. Using a cookie scoop, add equal amounts of batter to each cup and then bake as directed. Let them cool completely.
3. In a mixing bowl, beat the butter until smooth. Add in the powdered sugar, vanilla, food coloring, and cream.
4. Using a cupcake corer, remove the center of each cupcake. Pipe or add the strawberry fluff to the center with a spoon. Replace the cupcake piece that was taken out.
5. Pipe a swirl of pink frosting onto each cupcake using a 1M tip. Add sprinkles to the side and finish with a pink cookie white chocolate heart.