



MAGICALLY DELICIOUS CUPCAKES

Easy two-tone pistachio vanilla cupcakes. They're topped with swirls of frosting and Leprechaun Loot sprinkles. They are most definitely magically delicious!

INGREDIENTS

- 1 box white cake mix + the ingredients on the box. Add 1 extra egg and 2 extra tbsp of oil
- 1 box vanilla pudding mix
- 1 tsp pistachio flavoring (adjust to your taste)
- Green and pink food coloring
- 3 sticks butter, softened
- 6 c powdered sugar
- 3-4 tbsp heavy cream
- 1 tsp vanilla
- 1/2 tsp almond extract
- Leprechaun Loot sprinkles

DIRECTIONS

1. Preheat an oven to 350. Line a cupcake pan with liners.
2. Combine the cake mix, pudding mix, and ingredients listed on the box. Divide the batter into two bowls. Add the pistachio flavoring to half with the green food coloring. Add the pink coloring to the other half. Scoop the pink batter into each liner, filling 1/3 of the way. Scoop the green batter on top of that so that it reaches 2/3 of the liner.
3. Bake according to the package. Let cool completely.
4. In a bowl, beat the butter until smooth. Add half of the sugar and beat. Add in the rest of the sugar, heavy cream, vanilla, and almond and mix until smooth. Put 2/3 of the frosting into one bowl and leave it white. Put 1/3 of the frosting into the other bowl and tint it pink. If you don't want a lot of frosting decrease the ingredients to- 2 sticks butter, 4 c powdered sugar, 1 tsp vanilla, 2-3 tbsp heavy cream.
5. Using a piping bag with a round tip, pipe the white frosting onto each cupcake and roll into the sprinkles. Using a 1M tip, pipe a swirl of pink frosting on top of that. Top with extra charm decorations.