



Life & Sprinkles
BY TARYN CAMP

PUPPY LOVE VALENTINES CUPCAKES

Two-toned cupcakes topped with swirls of vanilla frosting, festive sprinkles, and Puppy Love frosted animal cookies. Best part- these are so easy to make!!!

INGREDIENTS

- Vanilla or white cake mix + the ingredients listed on the box
- Red velvet cake mix + the ingredients listed on the box
- 2 sticks of butter, softened
- 4 c powdered sugar
- 2-3 tbsp heavy cream
- 1 tsp vanilla
- "Valentine's Magic" sprinkles
- Animal Cookies

DIRECTIONS

1. Make both cake mixes according to the package. NOTE: if you do this you'll have extra batter for other uses. Alternatively, you can just tint half of the vanilla batter pink and half red.
2. Preheat oven to 350 and line a cupcake pan with liners. Fill 1/3 of each liner with red batter, then 1/3 pink. Bake according to the package. Let cool completely.
3. In a mixing bowl, beat the butter until smooth. Add in half of the powdered sugar and mix. Add in the cream, vanilla and rest of the sugar and beat until smooth.
4. ***If you want to frost them like I did in the photo, you'll need to double the frosting. If you want just one swirl, you shouldn't need any extra. If doing the 2 frosting layers, color 2/3 pink and leave the rest white.
5. Using a piping bag with a round tip, pipe a swirl of frosting onto each cupcake. Dip them into the Valentine's sprinkles and cover the frosting completely.
6. Pipe another swirl with a 1M tip and then top with a frosted animal cookie.