



Life & Sprinkles
BY TARYN CAMP

BUNNY BOTTOM TWO TONE CUPCAKES

Easy two-tone almond vanilla cupcakes. They're topped with swirls of frosting, Spring Sprinkles, and tiny bunny bottoms. They are the cutest thing you'll make all season!

INGREDIENTS

- 1 box white cake mix + the ingredients on the box. Add 1 extra egg and 2 extra tbsps of oil
- 1 box vanilla pudding mix
- 1 tsp vanilla extract
- 1/2 tsp almond extract
- Purple, yellow, and pink food coloring
- 3 sticks butter, softened
- 6 c powdered sugar
- 3-4 tbsps heavy cream
- 1 tsp vanilla or vanilla bean paste
- "Cottontail" Sprinkle Mix

DIRECTIONS

1. Preheat oven to 350. Line a cupcake pan with liners.
2. Combine the cake mix, pudding mix, extracts, and ingredients listed on the box. Divide the batter into two bowls. Add the pink food coloring to half and purple food coloring to the other. Scoop the pink batter into each liner, filling 1/3 of the way. Scoop the purple 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, and vanilla and mix until smooth. Put 2/3 of the frosting into one bowl and tint it yellow. 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 tbsps 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 a royal icing bunny bottom.