

Chocolate-Covered Strawberry Cupcakes

(Makes 12)

Ashley Belew

Ingredients:

1 box white cake mix- (make to package instructions)

Strawberries- about 20 to 30

1 cup chocolate chips

2 cups cream cheese frosting

Directions:

Preheat oven to 350°. Divide batter among 12 cupcake liners. Finely chop strawberries and spoon evenly on top of batter, filling about $\frac{3}{4}$ full. Bake 20 min. and let cool. Pipe cream cheese frosting onto each cupcake. In small bowl, microwave chocolate chips until chocolate is smooth. Dip whole strawberry into chocolate and let cool. Then top each cupcake with a strawberry.

Cream Cheese Frosting

Ingredients:

4 oz. unsalted butter (softened)

4 oz. cream cheese (softened)

2 cups powdered sugar

1 tsp vanilla extract

Directions:

In a large bowl, beat butter and cream cheese with an electric mixer. Mix on low speed and add powdered sugar one cup at a time. Beat in vanilla extract. (Optional: 2 tbsp chopped strawberries).