

Valentine's Cupcakes



INGREDIENTS

- 1 box Cake Mix or prepare your favorite recipe
- Red Food Dye
- Frosting or your choice.

Materials

- Large Bowl
- 2 Quart Sized Ziplocks, Freezer if possible.
- Cupcake Pan(s) and Valentines Cupcake printed or solid color liners
- Scissors
- For the frosting if you are not using a spatula, a Ziplock or Wilton Icing Bags and Decorating Tip
- Sprinkles if desired

STEPS

1. Preheat an oven to 350 degrees F (175 degrees C). I did this after coloring the last batter since this takes longer to prepare than normal cupcakes.
2. Line Cupcake pan with liners. We chose white and red for Valentines Day.
3. Prepare your cake mix as directed on box or your recipe.
4. Fill cupcake liners 1/3 full with white batter, set aside.
5. Stir 3-4 drops of red food coloring into the remaining bowl of batter to make the batter pink. Mix well.
6. Pour about a 1/3 of this pink batter into a ziplock bag. Set aside trying to keep batter in one corner is helpful.
7. Mix more food coloring into the remaining bowl of pink batter to make the shade of pink or red you desire. Add just a couple drops at a time and mix well.
8. Pour this dark pink/red batter into another ziplock also trying to keep most of it in one corner.
9. Snip a very, very tiny corner of the darker color and squeeze about two tablespoons into the center of each cupcake liner containing the white batter.
10. Snip a tiny corner of the lighter color and squeeze about one tablespoon into the center of the darker color in each cupcake liner.
11. Bake in the preheated oven as directed according to your oven settings. Check with a toothpick or skewer inserting into the center of a cupcake. It is done when the toothpick or skewer comes out clean.
12. Cool completely before frosting and adding sprinkles.