



Total Time: **52 minutes - 55 minutes**

Prep Time: **15 minutes**

Cook Time: **25 minutes**

Cooling Time: **15 minutes**

ingredients

 (Servings: 24 cupcakes)

Cupcake batter

1 box (18.25-ounce size) white cake mix (not angel food or yellow cake)

1/3 cup unsweetened cocoa

1 1/2 cups water, room temperature

2 Tablespoons vegetable oil (canola, safflower or corn)

3 eggs, room temperature, lightly beaten

1 Tablespoon red food coloring

Frosting

1/2 package (4 ounces) regular or reduced-fat cream cheese, softened

1/4 cup unsalted butter or margarine (1/2 stick), or vegetable shortening, softened

2 Tablespoons regular, low-fat or skim milk

2 cups powdered sugar

2 drops red food coloring

Red decorating sugar, sprinkles or small red cinnamon candies

directions

step 1: Preheat the oven to 350 degrees F, with baking rack placed in the middle of the oven. Place cupcake liners in 2 standard size muffin pans (12 muffins each). To make the cupcake batter, use a large bowl to blend the cake mix and cocoa with a fork or whisk. In a medium bowl, blend water, vegetable oil, eggs and food coloring with a fork or whisk.

step 2: Add the liquid mixture to the dry mixture. With an electric beater, blend at low speed for 30 seconds, scraping down the sides of the bowl with a rubber spatula until the dry mixture is completely

sides and bottom of bowl.

step 5: Add the milk and the powdered sugar and beat on low speed about 30 seconds, until sugar is combined with cream cheese and butter. Beat on high speed 2 more minutes, scraping down sides of bowl with rubber spatula until mixture is smooth and creamy. Cover surface of frosting with Saran™ Premium Wrap and refrigerate until ready to frost cupcakes.

step 6: Carefully remove the cupcakes from the muffin pans and place on a cooling rack until completely cooled, about 15 minutes.

step 7: Using a butter knife, ice each

moistened. Beat on medium speed for 2 more minutes, continuously scraping down the sides of the bowl. Do not overbeat.

step 3: Spoon batter evenly into all 24 cupcake liners, no more than 1/4 cup of mix each. Place in the oven immediately and bake for 22 to 25 minutes until a toothpick inserted in center comes out clean.

step 4: While the cupcakes are baking, combine the softened cream cheese and butter, margarine or shortening in a large bowl. Beat with an electric mixer on medium speed for 2 to 3 minutes, until the mixture is completely smooth, scraping the

cupcake with 2 Tablespoons of frosting and sprinkle lightly with a pinch of red decorating sugar, sprinkles or small candies. Keep refrigerated until ready to serve.

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