

Cakes

Vanilla

Surprise Cupcakes

Great idea for the holidays and the kids will love to take these cupcakes to school for their classmates.

2/3 cup butter, softened
1 cup light brown sugar, firmly packed
3/4 cup granulated sugar
2 eggs
1 tsp. vanilla extract

2-3/4 cups all-purpose flour
2-1/2 tsp. baking powder
1 tsp. salt
1-1/4 cups milk

24 unwrapped small chocolate eggs,
Hershey kisses, or other solid chocolates



Heat oven to 350 degrees. Grease 24 medium muffin tins or line with paper baking cups. Mix butter, sugars, eggs and vanilla extract in large mixing bowl until blended. Beat on high speed, scraping bowl occasionally, 5 minutes. On low speed, beat in flour, baking powder and salt alternately with milk.

TO HIDE SURPRISE:

Fill muffin cups 1/3 full and place unwrapped chocolate in center of each. Top with remaining batter, until 2/3 full. Bake 18 - 20 minutes or until top springs back when touched. Cool.

Yield: 24 cupcakes.

TO DECORATE:

Use any of the many frosting recipes I have in my cookbook.

NOTE: You can hide this chocolate surprise in any of my cake recipes and even make chocolate cupcakes with white chocolate as the surprise.