



Moist Supreme

Devil's Food PREMIUM CAKE MIX



Moist Supreme

White PREMIUM CAKE MIX



NET WT 15.25 OZ (432g)

Moist Supreme

ARTIFICIALLY FLAVORED Golden Butter PREMIUM CAKE MIX



NET WT 15.25 OZ (432g)

10 Best Semi-Homemade Cupcake Recipes

by Lady Behind The Curtain

Chocolate Strawberry Cupcakes



Ingredients (makes 20 cupcakes)

For the Chocolate Cupcakes:

- 1 box Devil's Food cake mix
- 1 can strawberry soda, room temperature
- 3/4 cup seedless strawberry jam

For the Strawberry Cream Cheese Frosting:

- 1 (8 ounce) package cream cheese, softened
- 1 cup unsalted butter, softened
- 1/4 cup seedless strawberry jam
- 1 teaspoon vanilla extract
- 5 cups confectioners' sugar
- 4 drops red food coloring (optional)
- heart sprinkles (optional)

Instructions

For the Chocolate Cupcakes:

Preheat oven to 350°. Line muffin pan with liners. Blend the cake mix and soda until smooth. Fill each muffin cup 2/3 full of batter. Bake 18 to 20 minutes or until when a wooden toothpick is inserted into the center it comes out clean. Let cool completely. Use a paring knife and scoop out some of the center of each cupcake. Pour jam into a piping bag or zip top bag, snip the corner and fill the hollowed out portion of the cupcake. Frost over, making sure to cover the jam.

For the Strawberry Cream Cheese Frosting.

Cream together the cream cheese, butter, jam and vanilla until fluffy. Add confectioners' sugar 1 cup at a time combine well in between. Add food coloring, blend until well combined. Add sprinkles.



Strawberry Lemonade Cupcakes

Ingredients (makes 24 cupcakes)

For the Lemon Cupcakes:

- 1 white cake mix
- 1 (3.4 ounce) instant lemon pudding mix
- 3/4 cup vegetable oil
- 3 large eggs
- 1 cup lemon-lime soda

Optional: yellow food coloring

For the Lemon Glaze:

- 1 cup confectioners' sugar
- 2 tablespoons lemon juice

For the Strawberry Butter Cream Frosting:

- 1 cup unsalted butter, at room temperature
- 1/2 cup chopped strawberries, room temperature
- 2 pounds confectioners' sugar

Optional Topping: 2 tablespoons Country Time Pin Lemonade Powder Drink Mix

Instructions

For the Lemon Cupcakes:

Preheat oven to 350°. Line 24 cupcake wells with liners. In a mixing bowl combine the cake mix, pudding mix, oil, eggs and optional food coloring; beat on medium 1 minute. Gradually beat in soda. Using an ice cream scoop, fill wells 2/3 full. Bake 16 minutes or until golden and a wooden toothpick inserted into the center comes out clean. While cupcakes are baking make the glaze. Let cupcakes cool in the pan 10 minutes, take out of the pan and onto a wire cooling rack, with a spoon drizzle lemon glaze over warm cupcakes. When the cupcakes are completely cooled frost and sprinkle with lemonade powder.

For the Lemon Glaze:

In a small bowl combine the sugar and lemon juice; stir until sugar is dissolved.

For the Strawberry Butter Cream Frosting:

Puree the chopped strawberries in a food processor or blender; set aside. In a medium mixing bowl beat butter until soft and fluffy; add strawberries and beat until combined. Mix in confectioners' sugar 1 cup at a time until fluffy.

Mai Tai Cupcakes



Ingredients (makes 24 cupcakes)

For the Mai Tai Cupcakes:

1 white cake mix, plus the ingredients on the box to make the cake

1/4 cup orange jello powder

1/4 cup island pineapple jello powder

1/3 cup maraschino cherries, chopped

1/3 cup crushed pineapple, drained

5 drops yellow food coloring (optional)

For the Coconut Lime Frosting:

3/4 cup unsalted butter, softened

1 lime, zest and juice

1 teaspoon coconut extract

1 teaspoon vanilla extract

2 pounds confectioners' sugar

5 tablespoons water

Instructions

For the Mai Tai Cupcakes:

Preheat oven to 350°. Line muffin tins with cupcake liners. Mix together the ingredients on the box, separate batter into two medium bowls (about 2 cups each). In one bowl add the orange jello, mix and add the chopped cherries, set aside. In the other bowl add the island pineapple jello, mix and add the crushed pineapple plus the food coloring. Mix until combined. Add 1 tablespoon of the pineapple batter to all the cupcake liners, then 1 tablespoon of the orange jello batter on top. Bake 20 minutes or until a toothpick inserted into the center comes out clean. Cool 10 minutes, take out of the pans and cool completely. Frost; have fun and decorate!

For the Coconut Lime Frosting:

Whip the butter until fluffy, add extracts, whip until well combined. Add sugar 1 cup at a time, make sure to add water as needed don't wait until the end. For fluffy marshmallow like frosting whip an addition 2 minutes.



Ingredients (makes 18 cupcakes)

For the Cupcake Batter:

- 1 white cake mix
- 1 (3.4 ounce) box instant lemon pudding
- 3/4 cup vegetable oil
- 3 large eggs
- 1 cup lemon lime soda
- 2 cups blueberry jelly

For the Blueberry Cream Cheese Frosting:

- 1/2 cup unsalted butter, softened
- 4 ounces cream cheese, softened
- 3 tablespoons blueberry jelly
- 4 cups confectioners' sugar

Instructions

For the Cupcake Batter:

Preheat oven to 350°. Line cupcake wells. In a large mixing bowl combine the cake mix, pudding, oil, eggs and soda. Mix until creamy. Add 1 tablespoon of batter to each cupcake well, 1 tablespoon of the blueberry jelly and top with an additional tablespoon of batter. Using a skewer swirl the batter. NOTE: Make sure you don't over mix, you want to see the yellow and purple separate. Bake 18 to 23 minutes or until a wooden toothpick inserted into the center comes out clean. Cool on a wire rack in the cupcake tins. NOTE: If some of the cupcakes overflow, trim the edges with kitchen scissors.

For the Blueberry Cream Cheese Frosting:

Cream together the butter, cream cheese and blueberry jelly. Whip until light and fluffy. Add confectioners' sugar 1 cup at a time making sure all the sugar is incorporated before adding more sugar. Pipe or spread on cupcakes. Store cupcakes in the refrigerator until ready to serve.

Lemon Blueberry Swirl Cupcakes





Eclair Cupcakes



Ingredients (makes 21 to 24 cupcakes)

For the Cupcakes:

1 yellow cake mix, plus package ingredients

For the Filling:

1 1/2 cups milk

1 (3.4 ounce) vanilla instant pudding mix

1 teaspoon vanilla extract

1 cup frozen whipped topping, thawed

For the Ganache Topping:

1 1/3 cups semi sweet chocolate

1/2 cup heavy whipping cream

Instructions

For the Cupcakes:

Prepare and bake as directed on the package; cool completely. Using a melon baller scoop out center of each cooled cupcake making sure to NOT go through the bottom.

For the Filling:

Whisk together the milk, pudding mix and vanilla (about 2 minutes) until thickened. Fold in the whipped topping. Spoon filling into a zip top bag, snip one corner and fill each cupcake cavity with pudding. Place in the refrigerator 30 minutes.

For the Chocolate Ganache:

Place chocolate and cream in a medium microwave safe bowl. Microwave 1 minute and 30 seconds. Stir until chocolate is melted, creamy and shiny (if the chocolate is not melted additional heating might need to be added). Dip the top of the cupcake down to the top of the cupcake liner, place on cooling rack to harden. Store in the refrigerator.

TIP: The more you stir the shinier the chocolate will become.

S'more Cupcakes

Ingredients (makes 32 cupcakes)

For the Bottom Layer:

2 cups graham cracker crumbs

1/4 cup granulated sugar

1/2 cup unsalted butter, melted

For the Cake Layer:

1 (15.25 ounce) chocolate fudge cake mix, plus ingredients on the box (oil, water and eggs)

For the Marshmallow Frosting:

1 cup unsalted butter, softened

2 (7 ounce) jars marshmallow crème

1 tablespoon clear vanilla

2 1/2 cups confectioners' sugar

For the Garnish:

Graham cracker crumbs

Extra dark Hershey's kisses, unwrapped

Instructions

For the Bottom Layer:

Line muffin cups with paper liners and spray with non stick cooking spray. Preheat oven to 350°. In a small bowl combine the cracker crumbs, sugar and butter. Spoon into the bottom of each cup. Press into an even layer and set aside.

For the Cake Layer:

Prepare according to the package directions. Spoon batter into the cups half full. Bake 15 minutes or until a toothpick inserted into the center comes out clean. Let cool in pans 5 minutes, remove and set on cooling racks to cool completely.

For the Marshmallow Frosting:

In a large mixing bowl beat the butter until creamy. Add the marshmallow crème and vanilla; beat until combined. Gradually add the sugar; beat until combined. Pipe or spread on cupcakes; garnish with a sprinkle of cracker crumbs and a kiss to one side.



Peanut Butter and Jelly Cupcakes

Ingredients (makes 21 to 24 cupcakes)

For the Cupcakes:

1 (15.25 ounce) white cake mix plus ingredients to make from the box
1 cup strawberry preserves

NOTE: ALL THE PRESERVES COMBINED EQUALS 18 OUNCES

For the Strawberry Frosting:

1 cup unsalted butter, softened
1 teaspoon vanilla extract
1 teaspoon strawberry extract
1/2 cup strawberry preserves
5 cups confectioners' sugar

Optional: 1 drop red gel food coloring

For the Peanut Butter Frosting:

3/4 cup unsalted butter, softened
3/4 cup peanut butter
3 tablespoons milk
1 1/2 teaspoons vanilla extract
4 cups confectioners' sugar

Instructions

For the Cupcakes:

Make cupcakes as the box directs. Let cupcakes cool completely. Using a melon ball tool, scoop out the center of each cupcake. Put preserves into a zip top bag and snip the corner. Fill the hollowed out cupcakes with preserves; replace the cut out portion of the cake back on top of each cupcake.

For the Strawberry Frosting:

In a medium mixing bowl whip together the butter, strawberry preserves, vanilla and strawberry extracts until combined and creamy. Mix in confectioners' sugar 1 cup at a time until fluffy. For a pop of color add a drop of red gel food coloring; mix to combine. Spoon frosting into a piping bag fitted with a 1M tip; frost around the perimeter of the cupcake.

For the Peanut Butter Frosting:

Mix together the butter, peanut butter, milk and vanilla until creamy. Add confectioners' sugar 1 cup at a time mixing well between until smooth. Put frosting into a piping bag fitted with a 1M tip; pipe and fill in the center.





Twinkie Cupcakes

Ingredients (makes 20 cupcakes)

For the Cupcakes:

- 1 yellow cake mix, plus ingredients on the box
- 1 small box instant vanilla pudding mix

For the Marshmallow Filling:

- 1 (7 ounce) jar marshmallow crème
- 1/2 cup unsated butter, softened
- 1/3 cup confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon salt
- 2 teaspoons very hot water

For the Marshmallow Butter Cream:

- 1 (7 ounce) jar marshmallow crème
- 1 cup unsated butter, softened
- 1 teaspoons vanilla extract
- 1 (32 ounce) bag confectioners' sugar
- 3 to 4 tablespoons water

Instructions

For the Cupcakes:

Preheat oven to 350°. Line muffin tins with 20 paper liners. Set aside. Prepare cake mix according to package directions, stir in the pudding mix until well blended. Evenly fill muffin cups (about 2/3 full). Bake 15 to 18 minutes or until golden and a toothpick inserted in the center comes out clean. Cool completely. Using a melon ball tool, take some of the cupcake out of the center making sure not to go to the bottom.

For the Marshmallow Filling:

Dissolve salt into the hot water and allow to cool. Beat together the marshmallow cream, butter, confectioners' sugar and vanilla until fluffy. Beat in the salt water. Mixture should be light but not as stiff as frosting. Scoop filling into a zip top bag, seal tight and snip off a corner of the bag. Pipe the filling into each cupcake (just to the top).

For the Marshmallow Butter Cream Frosting:

Beat together the cream, butter and vanilla until combined and creamy. Gradually add confectioners' sugar. **NOTE:** If frosting is too thick add 3 to 4 tablespoons of water (ONLY A TABLE-SPOON AT A TIME). Pipe frosting on cupcakes making sure to cover the filled center.



Ingredients (Makes 24 cupcakes)

For the Cupcakes:

1 spice cake flavored cake mix

3 large eggs

1 1/3 cups apple cider

For the Maple Frosting:

1 (8 ounce) cream cheese, softened

1/2 cup unsalted butter, softened

1/2 cup maple syrup

1 teaspoon maple extract

1 teaspoon pumpkin pie spice

1 (2 pound) bag confectioners' sugar

Instructions

For the Cupcake Batter:

Preheat oven to 350°. Line a cupcake tin with 24 cupcake wrappers. In a mixing bowl mix together the cake mix, eggs and apple cider. Mix until smooth. Fill cupcake wells two thirds full and bake 19 to 24 minutes or when a toothpick inserted into the center comes out clean. Cool on a wire cooling rack.

For the Maple Frosting:

Cream together the cream cheese and butter until fluffy. Add the syrup, extract, pumpkin spice and sugar. Mix on low for a minute and then on high until creamy. Pipe or spread onto cupcakes.

Apple Cider Maple Spice Cupcakes

Sunset Cupcakes



Ingredients (makes 48 cupcakes)

For the Sunset Cupcakes:

1 lemon cake mix, plus ingredients listed on the box to make cupcakes

1 orange cake mix, plus ingredients listed on the box to make cupcakes

Optional: yellow and orange gel food coloring

For the Cream Cheese Frosting:

1 (8 ounce) cream cheese, softened

1/2 cup unsalted butter, softened

2 teaspoons vanilla extract

5 to 6 cups confectioners' sugar

Milk

Yellow and orange gel food coloring

Instructions

For the Sunset Cupcakes:

Preheat oven to 350°. Line 48 muffin wells with cupcake liners. Mix lemon cake mix as the package directs. To intensify the yellow add yellow gel food color. Fill each liner with 1 tablespoon of lemon cake batter. Spread to the edges and level. Mix orange cake mix as the package directs. To intensify the orange color add orange gel food color. Add 1 tablespoon of orange cake batter on top of the lemon. Gently spread to the edges and level. **TIP: MOISTEN FINGER WITH WATER TO SMOOTH BATTER TO THE EDGES.** Bake 20 minutes or until toothpick inserted into the center comes out clean. Cool in pan 10 minutes. Take cupcakes out of the pans and cool completely on wire racks.

For the Cream Cheese Frosting:

Cream together the cream cheese, butter and vanilla. Add sugar 1 cup at a time. If the frosting is too thick add milk (**1 TABLESPOON AT A TIME**) until the frosting reaches piping consistency. Separate frosting equally into two bowls. Add yellow gel food coloring to one and orange to the other. Mix each color until there is no more white.

How to Fill the Piping Bags for a Two Toned Look:

Fill the small (12-inch) piping bags. **CAUTION:** I filled my bags too much so they wouldn't fit into my large bag. I had to take some out. So be mindful when filling your small bags that they **BOTH** have to fit into the larger (16-inch) piping bag. Use a twist tie to keep the bags closed tight. Fit your large bag with the tip you wish to use. **NOTE:** The piping tip must have a large opening so it can fit two piping bag tips. Cut the end off of the small bags. Put the large tip into the large bag. Insert the two smaller bag tips into the piping tip. Frost cupcakes as you normally would and **PRESTO** you have two tone frosted cupcakes!