tie-dyed cuppy cakes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 box of white or funfetti cake mix
- eggs
- oil
- water
- vanilla frosting
- food colors
- cupcake pan liners

Vanilla frosting

- 1 cup shortening or butter
- 1 pound of powdered sugar
- 2 tbsp water or milk
- pinch of salt dissolved in water: optional
- 2 tsp flavoring: vanilla, almond, butter, etc..

Instructions

1. Pre heat oven to 350 degrees for convential ovens and 325 for convection ovens.
2. Make cake mix according to instructions on box separate evenly into three bowls.
3. Color each bowl a different color. I use red, green, and yellow.
4. Layer colors in cupcake liners and swirl with a tooth pick. Bake for 20-30 minutes rotating the pan after 10-15 minutes.

Vanilla icing

1. Beat shortening or butter until smooth and soft with water and flavoring.
2. Add sugar and beat for 2 minutes or until throughly incorporated. You may need to add 1 or 2 more tbsp of liquid. Makes 3 cups of icing

Decorating

1. Separate 1/2 of icing into three bowls and color them however you like!
2. Take a spatula and heavily stripe the inside of a large pastry bag, fitted with a large star tip, with the colors.
3. Once the bag is striped the way you like fill the bag with white icing until the bag is filled halfway.
4. Swirl icing on top of cooled cupcakes.
5. Top cupcakes with sprinkles or a smiley face. :D