



Fast & Fun Cupcakes

18 Best Cupcake Recipes



A Free eCookbook from the Mr. Food Test Kitchen

"OOH IT'S SO GOOD!!®"



Fast & Fun Cupcakes: 18 Best Cupcake Recipes

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Dear Friend,

We love finding something to celebrate: birthdays, holidays, showers, or even just the start of another fun-filled weekend. There's never a bad time to bake up a batch of cupcakes, especially when you have so many to choose from. Sharpen up your decorating skills because you're going to want to open up your own bakery when you're done!

We begin our latest eCookbook with some of the classics: chocolate and vanilla. No matter where you're headed, you can't go wrong with one of these! Our **Classic Vanilla Cupcakes** (page 1) are sure to be your go-to cupcakes. When in doubt, these traditional treats are guaranteed to please. For a chocolate classic, you'll surely love our recipe for **Moist Chocolate Cupcakes** (page 6). Try one of these fresh from the oven, and you may never even get around to frosting them!

For you fruity fans out there, we've got plenty of easy cupcake recipes for you too! Our collection of lemon cupcakes will surely brighten your day. You won't be able to stop yourself from smiling when you bite into our **Lemon Sunshine Cupcakes** (page 11) with its fresh, summertime flavor. Plus, we know you're going to love our recipe for **Strawberry Shortcake Cupcakes** (page 14). Made with real strawberries and plenty of whipped topping, this dessert recipe is the ultimate weekend treat.

If you're looking for a cupcake recipe that's a little different than the typical fare, you'll love our more unique cupcakes. Our **Magical Stuffed Cupcakes** (page 8) have an extra helping of sprinkles, adding a fantastical touch to your dessert. The kids will certainly enjoy some of our wackier cupcake recipes, including our extra special **Ice Cream Cone Cupcakes** (page 18). Not only do they make an adorable party dessert, but you'll love how much easier they are to eat! These cupcake treats are perfect for all ages, and we know you'll agree they're full of that...

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P.S. Enjoy this eCookbook filled with 18 of our best cupcake recipes, ready for your next celebratory event. Remember, the *Must-Make Muffins* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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Classic Vanilla Cupcakes

There's nothing plain about our Classic Vanilla Cupcakes. These sweet homemade baked goods fit everything from after school snacks and bake sales to showers or weddings.

Ingredients

1 (15.25-ounce) package French vanilla cake mix
1 (4-serving-size) package instant vanilla pudding
1 cup water
1/2 cup vegetable oil
1 tablespoon vanilla extract
3 eggs
1 (16-ounce) container vanilla frosting
White chocolate shavings for garnish

Makes: 24

Cooking Time: 20 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper liners.
2. In a large bowl, beat cake mix, pudding mix, water, oil, and vanilla. Add eggs, beating well after each addition. Equally divide batter into muffin cups.
3. Bake 18 to 22 minutes, or until toothpick inserted in center comes out clean. Let cool completely.
4. Spoon frosting into decorating bag fitted with star tip. Pipe frosting in circular pattern on tops of cupcakes. Garnish with white chocolate shavings.



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Almond-Kissed Cupcakes

Our Almond-Kissed Cupcakes are a breeze to make! They're packed with almond flavor, thanks to an easy vanilla-almond frosting and a sliced almond garnish.

Ingredients

1 (18.25-ounce) package white cake mix
1/2 teaspoon almond extract
1 (16-ounce) container vanilla frosting
1 to 2 teaspoons almond extract
1/2 cup sliced almonds

Makes: 24

Cooking Time: 20 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper baking cups.
2. Make cake mix according to package directions. Add almond extract; mix well. Spoon batter into muffin tins, filling each cup about 3/4 full.
3. Bake according to package directions; let cool.
4. Meanwhile, in a medium bowl, combine frosting and almond extract; mix well. Frost cupcakes with almond frosting, and top with sliced almonds.



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White Chocolate Macadamia Nut Cupcakes

What a novel idea! White Chocolate Macadamia Nut Cupcakes are like a white chocolate macadamia nut cookie in cupcake form!

Ingredients

- 1 (18.25-ounce) package white cake mix
- 1-1/2 cups vanilla chips
- 1 (16-ounce) container vanilla frosting
- 1 cup macadamia nuts, coarsely chopped

Makes: 24

Cooking Time: 20 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper baking cups.
2. Make cake mix according to package directions. Stir in vanilla chips.
3. Spoon batter into muffin tins, filling each cup about 3/4 full. Bake according to package directions; cool.
4. Frost cooled cupcakes, and sprinkle with chopped nuts.



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Peanut Butter Chocolate Cupcakes

Who knew chocolate cake mix could produce something so special? Toss in some peanut butter chips, and whip up a super-easy homemade peanut butter frosting, and you've got Peanut Butter Chocolate Cupcakes. Your gang will love 'em!

Ingredients

1 (18.25-ounce) package chocolate cake mix
1 cup peanut butter chips
1 (8-ounce) package cream cheese, softened
1/2 cup (1 stick) butter, softened
1 cup peanut butter
2 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup hot fudge sauce, heated

Makes: 24

Cooking Time: 20 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper baking cups.
2. Make cake mix according to package directions. Stir in peanut butter chips. Spoon batter into muffin tins, filling each cup about 3/4 full.
3. Bake according to package directions; cool completely.
4. Meanwhile, in a large bowl, mix cream cheese, butter, and peanut butter until thoroughly combined. Mix in confectioners' sugar and vanilla until smooth.
5. Frost cooled cupcakes with peanut butter frosting, and drizzle with hot fudge sauce. Refrigerate cupcakes until chocolate is set.



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Chocolate Toffee Crunch Cupcakes

These Chocolate Toffee Crunch Cupcakes look and taste like you really fussed, but our simple shortcuts make them a tasty snap to put together.

Ingredients

1 (18.25-ounce) package devil's food cake mix, prepared according to package directions but not baked

1 cup English toffee bar bits

1 (13.5-ounce) aerosol can prepared frosting (your favorite flavor)

Makes: 24

Cooking Time: 15 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper baking cups.
2. Stir toffee bits into prepared batter. Spoon batter equally into muffin tins, filling each cup about 3/4 full.
3. Bake 15 to 20 minutes, or until a toothpick inserted in cupcakes comes out clean. Allow to cool completely, then decorate with frosting (see Note). Serve, or cover loosely until ready to serve.



Notes:

To make these cupcakes extra festive for a holiday dessert, top them with seasonal decorating candies or, to make any day extra special, top each cupcake with additional toffee bits.

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Moist Chocolate Cupcakes

We can just picture the smiles when you put out a plate of our Moist Chocolate Cupcakes. Good for parties, good for snacks, good for anytime!

Ingredients

Makes: 24

Cooking Time: 25 min

- 1 (18.25-ounce) package German chocolate cake mix
- 1 (16-ounce) container sour cream
- 1/4 cup butter, melted
- 2 large eggs
- 1 teaspoon vanilla extract

Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper baking cups, and coat with cooking spray.
2. In a large bowl with an electric mixer on low speed, beat together all ingredients just until dry ingredients are moistened. Increase speed to medium, and beat 3 to 4 minutes or until smooth, stopping to scrape bowl as needed. Spoon batter evenly into baking cups, filling each two-thirds full.
3. Bake 25 minutes, or until a wooden toothpick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove cupcakes from pans to wire racks, and cool 1 hour or until completely cool.



Notes:

These luscious cupcakes can easily be frozen. Just wrap 'em tightly in foil, and store in a large resealable plastic freezer bag for up to 1 month. Thaw at room temperature, and top with your favorite frosting.

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Twinkie Cupcakes

Our salute to the classic creamy snack cakes that became popular in the '60s, is real a crowd-pleaser. Bake a batch of our Twinkie Cupcakes that put a new spin on this old favorite.

Ingredients

1 (18.25-ounce) package yellow cake mix
4 egg whites
3/4 cup water
1 teaspoon vanilla extract
1 teaspoon grated lemon peel
3-1/4 cups confectioners' sugar
1 cup vegetable shortening
2/3 cup heavy cream

Makes: 18

Cooking Time: 15 min



Directions

1. Preheat oven to 350 degrees F. Coat 18 muffin cups with cooking spray.
2. In a large bowl, combine cake mix, egg whites, water, vanilla, and lemon peel; mix well. Divide mixture equally into muffins cups.
3. Bake 12 to 15 minutes, or until a wooden toothpick inserted in the center comes out clean. Remove to a wire rack to cool completely, then slice each cupcake in half horizontally.
4. In another large bowl with an electric mixer on medium speed, beat confectioners' sugar and shortening until creamy, then beat in the heavy cream until smooth and fluffy.
5. Spread equally over the bottom cupcake halves then replace tops. Serve, or cover and chill until ready to serve.



Notes:

These taste better at room temperature, so if they've been refrigerated, allow them to return to room temperature before serving.

Wanna learn how to make homemade Twinkies? Let the Mr. Food Test Kitchen [show you!](#)

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Magical Stuffed Cupcakes

A trip to Walt Disney World inspired our Test Kitchen team to create these Magical Stuffed Cupcakes! You'll need a spoon to dig through the cloud of whipped cream covering the creamy pudding inside these eye-catching treats!

Ingredients

1 (18.25-ounce) package white cake mix, prepared according to package directions

3/4 cup rainbow sprinkles

1 (4-serving-size) package instant vanilla pudding

1-1/2 cups milk

1-1/2 cups frozen whipped topping, thawed

18 maraschino cherries

Decorative sugar crystals for garnish

Makes: 18

Cooking Time: 20 min



Directions

1. Preheat oven to 350 degrees F. Coat 18 cupcake tins with cooking spray.
2. Stir sprinkles into batter, and spoon evenly into prepared tins. Bake according to package directions; let cool.
3. Meanwhile, in a medium bowl, whisk pudding and milk 2 minutes, or until thickened.
4. When cupcakes are completely cooled, turn upside down on a serving platter. Using a knife, make 2 cuts halfway through each cupcake, forming an "X." Open up cupcakes a bit, and evenly spoon pudding into each cupcake. Top each with a dollop of whipped topping, a cherry, and a sprinkle of decorative sugar. Serve, or cover and chill until ready to serve.



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Scotchie Surprise Cupcakes

Put out a platter of our to-die-for Scotchie Surprise Cupcakes and watch the reaction as they take the first bite. Won't they be surprised by the gooey rich filling!

Ingredients

1 (18.25-ounce) package chocolate cake mix, batter prepared according to the package directions

1 (8-ounce) package cream cheese, softened

1/4 cup sugar

1 egg

1 cup (6 ounces) butterscotch chips

1/2 cup chopped walnuts

1 (16-ounce) container cream cheese frosting

Makes: 24

Cooking Time: 15 min



Directions

1. Preheat oven to 350 degrees F. Spoon prepared batter equally into 24 muffin cups that have been lined with paper baking cups, filling each cup 3/4 full.
2. In a medium bowl with an electric mixer on medium speed, beat cream cheese, sugar and egg until fluffy. Stir in butterscotch chips and walnuts until well mixed. Spoon a heaping teaspoon of cream cheese mixture into center of batter in each cup.
3. Bake 15 to 20 minutes, or until a wooden toothpick inserted in cupcakes comes out clean. Allow to cool completely, then frost with cream cheese frosting. Serve, or cover loosely until ready to serve.



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Citrus Zest Cupcakes

The zest of both a lemon and lime make these yummy Citrus Zest Cupcakes pop! With a taste akin to a sunny summer day, these cupcakes are sure to disappear fast.

Ingredients

1 (18.25-ounce) package lemon cake mix
1 (4-serving-size) package instant lemon pudding and pie filling
4 eggs
1/2 cup lime juice
1/2 cup vegetable oil
1/2 cup water
2 teaspoons lime zest, divided
2 teaspoons lemon zest, divided
1 (16-ounce) container vanilla or cream cheese frosting

Makes: 24

Cooking Time: 20 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper baking cups.
2. In a large bowl with an electric mixer on low speed, combine cake mix, pudding, eggs, lime juice, oil, water, and 1 teaspoon each lime and lemon zest. Spoon batter into muffin cups filling each about 2/3 full.
3. Bake 20 to 22 minutes, or until a wooden toothpick inserted in center comes out clean. Cool completely.
4. Cover tops of cupcakes with frosting, then evenly sprinkle with remaining lemon and lime zest. Serve or cover until ready to serve.



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Lemon Sunshine Cupcakes

Our Lemon Sunshine Cupcakes are perfect for any time of year! We use lemon zest and powdered sugar in place of traditional frosting for a lighter lemon cupcake everyone's sure to love.

Ingredients

1 (18.25-ounce) package lemon cake mix
Zest of 2 lemons, divided
1/2 cup confectioners' sugar

Makes: 24

Cooking Time: 20 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper baking cups.
2. Make cake mix according to package directions; add half the lemon zest to batter, and mix well. Spoon batter into muffin tins, filling each cup about 3/4 full.
3. Bake according to package directions; cool completely.
4. Sprinkle cooled cupcakes with confectioners' sugar and remaining lemon zest.



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Gingered Lemon Cupcakes

Ginger adds a certain zing to these cupcakes that may just have them guessing about the special ingredient. Our Gingered Lemon Cupcakes are just a wee bit different and just a whole lotta delicious!

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (8 ounce) container sour cream
1/3 cup finely chopped crystallized ginger or 1/2 teaspoon ground ginger, plus extra for garnish (see Note)
1/4 cup butter, softened
1 (8-ounce) package cream cheese
1 1/2 cups confectioners' sugar
1 teaspoon grated lemon rind
1 teaspoon lemon juice

Makes: 24

Cooking Time: 22 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper liners.
2. In a large bowl, prepare cake mix according to package directions. Stir in sour cream and 1/3 cup crystallized ginger. Pour batter into muffin cups filling two-thirds full.
3. Bake 22 minutes, or until a wooden toothpick inserted in center comes out clean. Remove from tins, and cool completely on a wire rack.
4. Meanwhile, in a medium bowl with an electric mixer on medium speed, beat butter and cream cheese until smooth. Gradually add confectioners' sugar, beating at low speed until light and fluffy. Stir in lemon rind and lemon juice. Spread frosting generously over cupcakes. Sprinkle with ginger.



Notes:

Look for crystallized ginger in the spice section of your supermarket. If you can't find crystallized, then substitute ground- but remember that the crunch will be missing.

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Strawberry Patch Cupcakes

Bake a batch of our berry-licious Strawberry Patch Cupcakes that are topped with a creamy pink frosting, and watch them disappear. Whether for a party or as a charitable pink fundraiser, they're scrumptiously good.

Ingredients

1 (18.25-ounce) package strawberry cake mix
1 (16-ounce) container white frosting
1 to 2 drops red food color
Pink sprinkles for garnish

Makes: 24

Cooking Time: 20 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper baking cups.
2. Make cake mix according to package directions. Spoon batter into muffin cups, filling each about 3/4 full.
3. Bake according to package directions; let cool completely.
4. In a medium bowl, combine frosting and red food color; mix until frosting is pink. Frost cooled cupcakes, and top with sprinkles.



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Strawberry Shortcake Cupcakes

If you love strawberry shortcake, wait until you try it in cupcake form! Moist strawberry cupcakes, cool whipped topping, and fresh strawberries make for a winning combination, indeed.

Ingredients

- 1 (18.25-ounce) package strawberry cake mix
- 1 (16-ounce) container frozen whipped topping, thawed
- 1 quart fresh strawberries, washed, hulled, and sliced

Makes: 24

Cooking Time: 20 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper baking cups.
2. Make cake mix according to package directions. Spoon batter into muffin tins, filling each cup about 3/4 full.
3. Bake according to package directions; cool completely.
4. Cut cooled cupcakes in half horizontally. Place a spoonful of whipped topping on each bottom half, along with a few strawberry slices. Replace the cupcake tops, then top each with a dollop of whipped topping, and garnish with more strawberries. Serve immediately, or refrigerate until ready to serve.



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Strawberry Margarita Cupcakes

Drink in the compliments when you turn your next dessert party into a fiesta! Our Strawberry Margarita Cupcakes will make you the toast of the town!

Ingredients

1 (18.5-ounce) package white cake mix
1 cup plus 3/4 tablespoon strawberry margarita or daiquiri mix, divided
1/3 cup vegetable oil
3 eggs
1 cup butter, softened
4 cups confectioners' sugar
Coarse sugar for garnish
24 lime slices for garnish

Makes: 24

Cooking Time: 20 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper liners.
2. In a large bowl with an electric mixer on low speed, beat cake mix, 1 cup margarita mix, oil, and eggs 1 to 2 minutes, or until well mixed. Divide batter evenly into muffin tins.
3. Bake 18 to 22 minutes, or until toothpick inserted in center comes out clean. Let cool completely.
4. Meanwhile, in a large bowl, beat butter, confectioners' sugar, and remaining margarita mix until smooth. Frost tops of cupcakes. Sprinkle coarse sugar around edges of cupcakes, and garnish each with a lime slice.



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Cookies and Cream Cupcakes

If you're looking for a new way to enjoy your milk and cookies, why not try our Cookies and Cream Cupcakes? Chocolate sandwich cookies are mixed right into the batter for a cookies and cream explosion in every bite!

Ingredients

- 1 (18.25-ounce) package white cake mix
- 2 cups coarsely chopped chocolate sandwich cookies, plus 12 chocolate sandwich cookies cut in half for garnish
- 1 (16-ounce) container white frosting

Makes: 24

Cooking Time: 20 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper baking cups.
2. Make cake mix according to package directions. Stir in chopped sandwich cookies. Spoon batter into muffin tins, filling each cup about 3/4 full.
3. Bake according to package directions; cool completely. Spread frosting over cooled cupcakes, and top each with 1/2 cookie.



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Caramel Apple Cupcakes

Enjoy the taste of everybody's favorite caramel apples in this no-fuss form that's a cupcake on a stick. With Caramel Apple Cupcakes there's less mess but still lots of fun!

Ingredients

1 (18.25-ounce) package spice cake mix
1 cup chopped Granny Smith apple (about 1 large)
35 caramels
1/4 cup evaporated milk
1/2 cup chopped peanuts
24 wooden craft sticks

Makes: 24

Cooking Time: 25 min



Directions

1. Preheat oven to 350 degrees F. Line muffin tins with paper baking cups.
2. Prepare cake mix according to package directions; stir in apple. Spoon batter into muffin cups, filling two-thirds full.
3. Bake 20 minutes, or until a toothpick inserted in center comes out clean; remove to a wire rack to cool.
4. Meanwhile, in a medium saucepan over low heat, combine caramels and evaporated milk. Stir 4 minutes or until smooth.
5. Spread caramel mixture over cupcakes; immediately sprinkle with peanuts, pressing in slightly. Insert a wooden stick into center of each cupcake. Store covered in an airtight container.



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Ice Cream Cone Cupcakes

One wants ice cream, one wants cake. Can't decide? Make these unique cupcakes in ice cream cones. And don't worry, they won't melt!

Ingredients

1 (18.5-ounce) package cake mix, any flavor
1/2 cup rainbow sprinkles, divided (see Note)
24 flat-bottomed ice cream cones
1 (16-ounce) can frosting, any flavor

Makes: 24

Cooking Time: 25 min



Directions

1. Preheat oven to 350 degrees F.
2. Prepare cake mix according to package directions.
3. Place ice cream cones in cupcake tins and spoon 1 tablespoon cake batter into each cone. Over each cone of batter, add 1 teaspoon sprinkles, then cover with another tablespoon of batter.
4. Bake 20 to 22 minutes, or until a toothpick inserted in center comes out clean. When cooled, spread with frosting.



Notes:

Instead of sprinkles, you could use 1/2 cup crushed chocolate sandwich cookies, semisweet chocolate chips, or even hot fudge!

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