



# EGG NEST CUPCAKES

## INGREDIENTS

- 1 (15-oz) box of your favorite yellow or chocolate cake mix
- 1 (16-oz) container ready-made vanilla or chocolate frosting
- 1 cup sweetened coconut flakes, tinted with green food coloring OR 1 (7-oz) container chocolate sprinkles
- 1 (10 to 13-oz) package of speckled mini robin eggs, mini chocolate eggs, or jelly bean eggs

## PREP TIME

10 minutes

## COOK TIME

15 minutes

## INSTRUCTIONS

- 1 Preheat oven to 350°F. Line two muffin pans with 24 paper liners; set aside.
- 2 Mix cake mix according to package directions and spoon batter into the lined muffin pans. Bake as directed. Let cupcakes cool completely after baking.
- 3 When cooled, frost cupcakes with about 1 Tbsp. frosting per cupcake, spreading it thicker in the center.

- 4 Place the tinted green coconut flakes OR chocolate sprinkles in a shallow small bowl. Dip the tops of all the frosted cupcakes into either the coconut flakes or the chocolate sprinkles, then top the center of each cupcake with 3 speckled candy eggs, pushing them slightly into the frosting to help hold their place.

*Makes 24 cupcakes*

mary & martha