



# the best cupcakes


## ingredients

1 BOX RED VELVET CAKE MIX  
1 3.9 OZ INSTANT  
CHOCOLATE PUDDING  
1 CUP SOUR CREAM

1/2 CUP MILK  
1/2 CUP CANOLA OIL  
4 EGGS  
1 TSP VANILLA   
1 CUP MINI CHOCOLATE CHIPS

## instructions



- 1 BEAT YOUR EGGS IN A SEPARATE BOWL
- 2 ADD ALL INGREDIENTS INTO A MIXING BOWL
- 3 MIX INGREDIENTS FOR ABOUT 30 SECONDS
- 4 SCOOP 2 TABLESPOONS OF BATTER INTO INDIVIDUAL LINED CUPCAKE PAN.
- 5 BAKE AT 350 FOR 10-18 MINUTES 

## fluffy cream cheese frosting

### ingredients

1 8 OZ CREAM CHEESE  
1/2 CUP UNSALTED BUTTER

1 TSP VANILLA  
5 CUPS POWDERED SUGAR  
2 TBL MILK 

### instructions

- 1 CREAM THE CREAM CHEESE & BUTTER FOR ABOUT 1 MINUTE, UNTIL BLENDED TOGETHER. (BOTH SHOULD BE ROOM TEMPERATURE)

- 2 ADD THE VANILLA, MILK & 1 CUP OF THE POWDERED SUGAR. SLOWLY MIX IN THE REST OF THE POWDERED SUGAR. YOU MIGHT NEED A LITTLE MORE TO GET DESIRED CONSISTENCY. (WE LIKE THE FROSTING ON THE THICKER SIDE)

