

Cadbury Filled Chocolate Cupcakes With Chocolate Buttercream Icing

Chocolate Cupcakes

- 1 box of your favorite chocolate cake mix + the ingredients on the box (egg, oil, and water)
- 1 small box of chocolate pudding powder
- 24 mini Cadbury eggs

Chocolate Buttercream Icing

- 2 sticks of butter, softened
- 1 cup cocoa powder
- 2/3 cup hot water
- 1 1/2 teaspoon vanilla
- 8 cups powdered sugar (32oz bag)

Cupcakes Instructions:

1. Preheat your oven to 350*. Add cupcake liners to a cupcake tin (This makes 24 cupcakes)
2. In a large mixing bowl add the cake mix and pudding mix plus the ingredients listed on the box.
3. Put a little bit of cake batter on the bottom of all the cupcake liners. Place the frozen Cadbury egg on top of the batter. Add another spoonful of batter on top of the Cadbury egg. You do not want to fill it more than 3/4 full.
4. Bake for about 18 minutes.

Chocolate Buttercream Icing Instructions:

1. In a standing mixer add the butter, cocoa, hot water, vanilla and about 3 cups of powdered sugar. Beat until well combined. (Start with the mixer on low until all the sugar is blended.)
2. Slowly add half of the remaining sugar and beat again until well combined.
3. Finally add the rest of the powdered sugar and let it sit for about 20 minutes. You can pipe the icing onto the cupcakes once the cupcakes are completely cooled.

Tip - if you are not piping the icing on to the cupcakes you can cut this recipe in half and you will have enough icing to ice all 24 cupcakes.