



From Our Family to Yours

Chocolate-Filled Egnog Cupcakes

Ingredients

Cupcakes:

- 1 lb Yellow Cake Mix (SKU #862141)
- 1 tsp Ground Nutmeg (SKU #68012)
- Hood® Golden Egnog, substituted for water (according to package directions) (SKU #76541)
- 4 oz Dark Chocolate Candies

Frosting:

- 6 tbsp Butter (SKU #861016)
- 2 1/2 cups Powdered Sugar (SKU #861621)
- 5 tbsp Hood® Golden Egnog (SKU #76541)
- 1 tsp Vanilla Extract (SKU #68182)



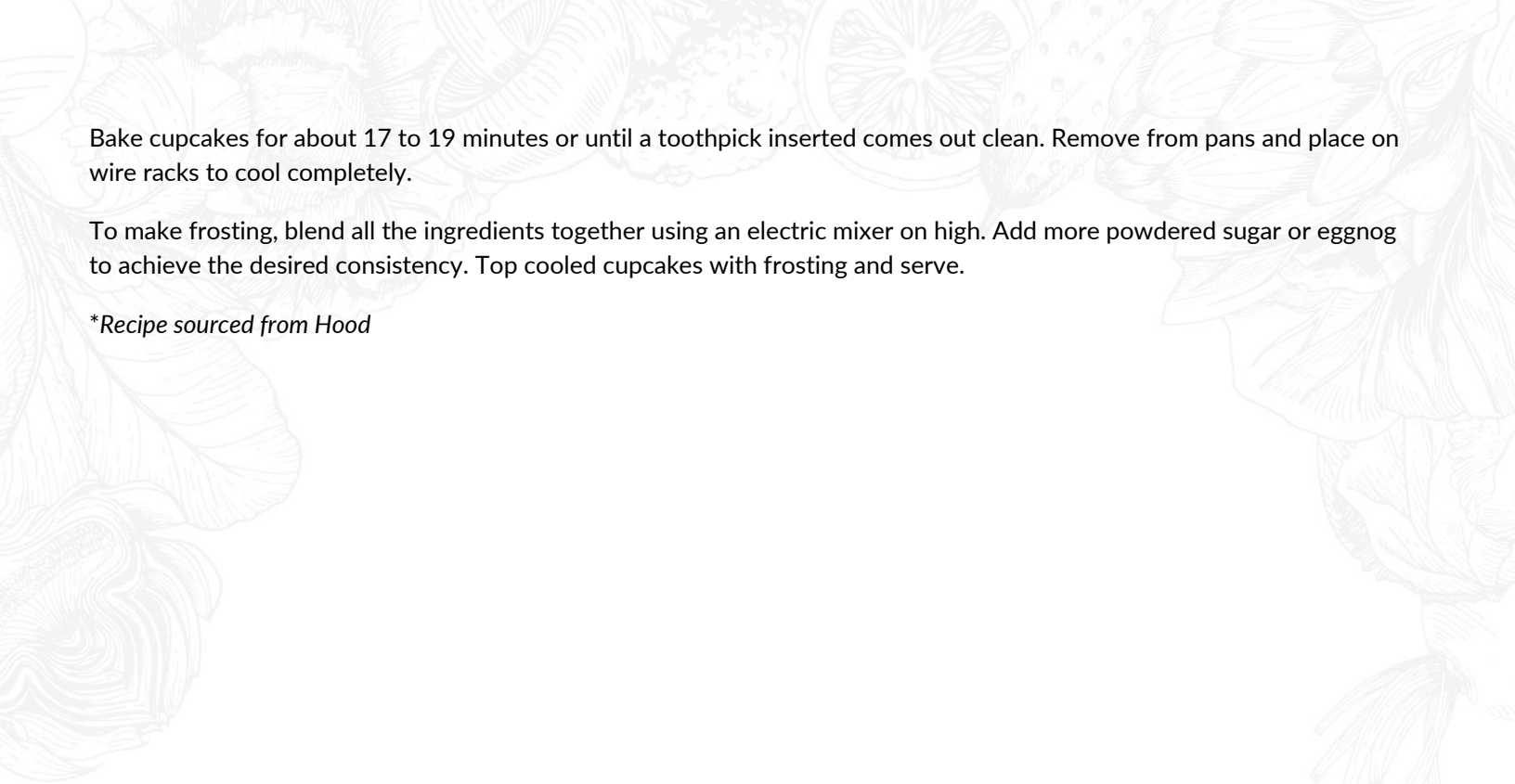
Instructions

Heat oven to recommended temperature on cake mix package. Line 24 cupcake pans with paper liners.

Prepare cake mix according to package directions, but replace water with egnog and add nutmeg. Mix at low speed for 30 seconds, and scrape bowl. Mix at high speed for 3 minutes. Reserve.

Melt unwrapped dark chocolate candy in the microwave (about 1-2 minutes), stopping occasionally to stir. Allow chocolate to cool for about five minutes.

In a small bowl, mix 3/4 cup cake batter with the melted chocolate. Reserve. Divide the remaining vanilla cake batter in half. Drop a rounded tablespoon of vanilla batter into each cupcake tin. Drop equal amounts (about 1 teaspoon) of the chocolate filling batter on top. Top with equal amounts (about a rounded tablespoon) of remaining vanilla batter, smoothing the batter.



Bake cupcakes for about 17 to 19 minutes or until a toothpick inserted comes out clean. Remove from pans and place on wire racks to cool completely.

To make frosting, blend all the ingredients together using an electric mixer on high. Add more powdered sugar or eggnog to achieve the desired consistency. Top cooled cupcakes with frosting and serve.

**Recipe sourced from Hood*