

STRAWBERRY CREAM CUPCAKE DESSERTS

A cross between a strawberry shortcake and crowd-pleasing strawberry pretzel dessert, these cupcakes are sure to make you smile.

PREP TIME: 30 minutes

TOTAL TIME: 50 minutes

YIELD: 12 servings

CRUST AND CAKE

1½ cups (375 mL) mini pretzel twists (about ¾ cup/175 mL crushed)

¼ cup (50 mL) butter (½ stick), melted

2 tbsp (30 mL) sugar

1 small pkg (9 oz or 250 g) white cake mix

½ cup (125 mL) sour cream

1 egg

1 tbsp (15 mL) water

½ tsp (2 mL) **Double-Strength Vanilla**

FILLING, STRAWBERRIES AND GARNISH

2½ cups (625 mL) thawed frozen whipped topping, divided

⅔ cup (150 mL) strawberry ice cream topping, divided

1 cup (250 mL) sliced strawberries

Press crust into cupcake liners.

- 1 Preheat oven to 350°F (180°C). Place paper liners into wells of **Muffin Pan**. For crust, place pretzels into large resealable plastic bag and finely crush using flat side of **Meat Tenderizer**. Combine pretzel crumbs, butter and sugar in **Small Batter Bowl**; mix well. Using a scant **Medium Scoop**, drop scoops of pretzel crumbs into liners. Press crust into liners with **Mini-Tart Shaper**.

Prepare and bake cupcakes.

- 2 Combine cake mix, sour cream, egg, water and vanilla in **Classic Batter Bowl**; whisk 1 minute or until smooth. Divide batter evenly among prepared muffin cups using **Large Scoop**. Bake 18-20 minutes or until wooden pick inserted in centers comes out clean. Remove pan from oven to **Stackable Cooling Rack**; cool 10 minutes. Remove cupcakes from pan and cool completely.

Prepare filling and strawberries.

- 3 Meanwhile, combine 1 cup (250 mL) of the whipped topping and 3 tbsp (45 mL) of the strawberry ice cream topping; mix well. Gently toss strawberries with ½ tsp (7 mL) of the strawberry ice cream topping.

Assemble desserts and serve.

- 4 When ready to serve, attach open star tip to **Easy Accent® Decorator**; fill with remaining whipped topping. Remove paper liners from cupcakes. Slice off tops of cupcakes using **(5-in./13-cm) Serrated Knife**. For each serving, place bottom of cupcake on serving plate; using scant **Medium Scoop**, scoop filling over center of cupcake. Spoon a rounded tablespoon of strawberries and juice over filling; top with cupcake top. Pipe whipped topping over desserts and drizzle with about 1 tsp (5 mL) slightly warmed remaining ice cream topping (see **Chef's Corner**). Serve immediately.

U.S. Nutrients per serving (1 cupcake): Calories 270, Total Fat 10 g, Saturated Fat 7 g, Cholesterol 35 mg, Carbohydrate 39 g, Protein 2 g, Sodium 260 mg, Fiber 0 g

U.S. Diabetic exchanges per serving: 1 starch, 1½ fruit, 2 fat (2½ carb)



CHEF'S CORNER

Use a level **Large Scoop** of batter for each muffin cup.

To warm strawberry ice cream topping, place remaining ice cream topping in **(1-cup/250-mL) Prep Bowl**. Heat 15 seconds on **HIGH** in microwave oven; stir. Spoon over cupcakes.

This recipe can be doubled using an 18.25-oz (510 mL) package of cake mix. Increase water to ⅓ cup (75 mL). Double the remaining ingredients. When filling muffin liners, use a scant **Large Scoop** to ensure that you have enough batter between both batches of cupcakes.

