

Rainbow Cupcake Bites

Ingredients:

- 1 box Cake mix (vanilla, white, or lemon)
 Ingredients listed on box, which are usually:
 → 1 cup of water
 → 3 large eggs (3)
 → 1/3 cup Vegetable oil
- ¾ cup Marshmallow Creme
1/3 cup Softened Butter
1 cup Icing Sugar
 Food Coloring
 Brightly Colored Candies



Directions:

- Combine the ingredients for the cake mix according to the package directions, and mix until well blended.
- Divide the cake batter into several bowls based on the number of different colors you desire for your cupcake bites
- Tint each bowl of batter a different color using a few drops of food coloring.
- Prepare several mini muffin trays by spraying with cooking spray or oil. Then place a tablespoon of batter into each cup of the tray.
- Bake the cupcakes at 350°F for 10-12 minutes. Let them cool for about 5 minutes before removing them from the pan.
- To make the frosting, combine the marshmallow creme and the butter until they are well blended. Then slowly add in your icing sugar until it is smooth and fluffy.
- Divide the frosting into bowls, then tint it to match the cupcakes using food coloring
- Cut off the “muffin top” portion of each cupcake and set the bottom portion aside. Spread a bit of frosting onto the inside of one cupcake top. Place another piece of the same color on top of it so that it resembles a hamburger or a sandwich.
- Decorate the cupcake bites with candies (optional) by adhering the candies using a small drop of frosting.

Tip: Use the leftover cupcake bottoms to make fun party desserts. Stack a few different colored cupcakes on top of each other with frosting spread between each layer. Place a toothpick into each one so that they are easy to eat.

