

Rainbow Swirl Cupcakes

When people bite into these cupcakes, they will find swirls of bright colors inside!

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 so you will have a few different colors swirled into each cupcake.
- Tint each bowl of batter a different color using a few drops of food coloring.
- Prepare a muffin tray with cupcake cups. Then place several spoonfuls of batter into each cupcake cup, alternating between different colors for each spoonful.
- Use a spoon or a knife to swirl the batter around. Do not stir the batter together entirely.
- Bake the cupcakes according to the package directions, which will usually be around 350°F for 15-20 minutes. Let them cool for at least 5 minutes before frosting them.
- 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.
- Spread the frosting over your cupcakes using a spatula.
- Divide the remaining frosting into bowls and tint it several different colors using food coloring
- Place a few drops of colored frosting on each cupcake, and swirl it around using the back of a fork or spoon to create a marbled effect
- Add a personal touch to your cupcakes by adding candies or sprinkles to them

Tip: Substitute the oil in the recipe with 1/3 cup applesauce for a low-fat version of the recipe