

Michelle's Groovy Cupcakes

Recipe uploaded by: Michelle Day at: www.michellestastycreations.blogspot.com

Recipe inspired from: Lexi Henry

Here's what you need:

1 - 15.25 oz. box vanilla cake mix

3 eggs

1/2 cup canola oil

1 cup water

gel food colors - I used teal, violet, yellow, and pink

Preheat oven to 350 degrees. Place liners into 12 jumbo muffin tins or liners into 24 regular size muffin tins and set aside.

Make the cake batter according to the package directions.

Pour batter evenly into four small bowls.

Using a toothpick get a good sized dollop of gel coloring (about 1/8 tsp.) and put in the plain cake batter. Using a spoon or small spatula stir until completely incorporated.

Evenly distribute between all 12 or 24 baking cups one color at a time.

Carefully spoon each color on top of the last. It won't look like much (only about 1/2 full when all four colors are in) but they are the perfect size when baked.

Bake for 18 - 22 minutes for regular size and 22 - 26 minutes for jumbo size. Test with a toothpick inserted into the center. They are done when the toothpick comes out clean. Do not over bake.

When done, remove to a cooling rack and cool completely.

I frosted the cupcakes with Michelle's Vanilla Buttercream

Beautiful vibrant colors and super easy to make.

Serves - 12 jumbo cupcakes or 24 regular cupcakes

Enjoy!

Hugs~

Michelle