

Peppermint Cream Cheese Cupcakes

(Adapted from [Spend With Pennies](#))

Cupcakes

1 box Betty Crocker Hershey's Chocolate Premium Cupcake Mix (15 oz)
ingredients as directed on the box
1/2 teaspoon peppermint extract

Peppermint Cream Cheese Frosting

8 oz cream cheese , softened
3/4 cup Betty Crocker Whipped Vanilla Frosting
1/4 cup powdered sugar
1/2 teaspoon peppermint extract
2 finely crushed candy canes
red food coloring (optional)
2 candy canes , crushed

Preheat oven to 350 degrees. Open package and set the small chocolate filling packet aside.

Place the filling into a small bowl and stir in 1/2 teaspoon of peppermint extract.

Prepare cupcakes as directed on the box using.

Optional: You can pipe the filling into the cupcakes before or after baking.

Cool completely on a wire rack.

If you haven't already added the filling, scoop out a piece of the baked cupcake using a small spoon or cupcake corer. Add the filling into the cavity and replace the piece you scooped out.

Peppermint Cream Cheese Frosting

Beat cream cheese and peppermint extract until soft and fluffy. Beat in powdered sugar. Stir in Betty Crocker Whipped Vanilla Frosting, crushed candy canes and a couple of drops of food coloring if using. Refrigerate at least 20 minutes.

Decorating

Pipe or spread or pipe frosting on each cupcake. Sprinkle with additional crushed candy canes if desired.

Recipe Notes

Note: While the box directions have you add the filling before baking, I prefer to scoop out a piece of the baked cupcake and add the filling after baking. I find it gives a gooier center.