



pudding Filled Cupcakes

How to:

1. Make the chocolate pudding according to the package directions. Place in the refrigerator.
2. Make the cupcakes according to the package directions. Allow them to cool completely.
3. Take a wine cork and place it into each cupcake, wiggling it around to add room for the pudding. You can alternatively cut the center out.
4. Spoon some pudding into each cupcake until it is full.
5. Use a small spatula to wipe off the excess pudding of the top of the cupcake (so the icing has a not-so-slippery surface so the icing stays put).
6. Pipe or spoon some icing onto the cupcake top and use the icing spatula to smooth it down.
7. Top with optional sprinkles and place in the refrigerator.

Time to Put This Recipe Creation Together:

1 hour (can vary according to cake mixes/recipes)

Suggested kitchen tools: [parchment cupcake liners](#), cupcake baking tin, plastic wine cork, ice cream scoop, [icing spatula](#)

The Ingredients

Ingredients:

- 1 boxed cake mix (I used [Simple Mills Almond Flour Chocolate Muffin and Cake Mix](#) + any ingredients the mix will need)
- 3.5-4.1 oz. box of instant pudding (I used [Garden Dessert Chocolate Instant Pudding](#))
- Milk of your choice (to make the pudding)
- Icing (You can use store bought OR I love [Liv for Cake's chocolate buttercream](#) icing recipe. I make a half batch of her chocolate icing for 12 basic cupcakes, but I make a full batch if I plan to pipe on the icing)
- **Optional:** sprinkles, candelabra candle holder (I got mine on [TEMU](#)), decorative cupcake liners

Tips and Tricks:

- Use an [ice cream scoop](#) to place the right amount of cupcake batter into each liner
- I place my cupcakes in a [large plastic containers](#) when applying sprinkles to contain them for easier clean up. Then, I either leave them in the container and they are ready for travel OR I take them out of the container for display.
- Bake in the parchment liners, then place them in decorative liners. The parchment liners don't stick to the cupcake as much as many decorative liners do. Or, spray the liners with a cooking or baking spray prior to adding the mix.
- I had leftover pudding, which my husband happily enjoyed as a yummy dessert on the side of the cupcakes
- You do not have to use instant pudding for this to work. You can use a cooked pudding style too. A warm cupcake with warm pudding could be delicious, but the icing may melt, but it'd still be tasty!



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