

**COOKING CLUB
WITH
THE OUT OF TOWN COOK**

EPISODE #1

STRAWBERRY DUMP CUPCAKES W/ SPRINKLES

INGREDIENTS

1 BOX YELLOW / WHITE CAKE MIX
1 20 OZ CAN STRAWBERRY PIE FILLING
2 EGGS
1 TSP. VANILLA

DIRECTIONS

- 1) PREHEAT OVEN TO 350 DEGREES AND LINE CUPCAKE TINS W/ PAPER LINERS
- 2) 'DUMP' ALL OF THE INGREDIENTS TOGETHER INTO A BOWL AND MIX UNTIL WELL BLENDED
- 3) DIVIDE EVENLY INTO CUPCAKE PAN AND BAKE APPROXIMATELY 30 MIN OR UNTIL A TOOTHPICK COMES CLEAN

FROSTING

2 CUPS CONFECTIONERS SUGAR
2 TABLESPOONS OIL
1 TEASPOON VANILLA
1/4 TO 1/2 CUP BOILING WATER

BLEND ALL INGREDIENTS TOGETHER UNTIL VERY SMOOTH - THE FROSTING SHOULD BE SLIGHTLY THICK. PUT INTO A PIPING BAG AND PIPE ONTO EACH COOLED CUPCAKE
SPRINKLE WITH MULTI COLORED SPRINKLES