



Century
Federal Credit Union

Recipes for Success

Peppermint Patty Cupcakes

Jen, Marketing Director

Ingredients

- Chocolate cake mix
- 1 stick of butter, softened
- 1 block cream cheese, softened
- 1 teaspoon vanilla extract
- 1 teaspoon peppermint extract
- 1 tablespoon milk
- 4 cups of powdered sugar
- Mini peppermint patty candies
- Chocolate syrup



Directions

1. Preheat oven to 350°.
2. Prepare chocolate cake mix into cupcakes as directed and let cool.
3. Beat together butter and cream cheese until thoroughly combined.
4. Add vanilla, peppermint extract and milk and beat together.
5. Slowly mix in the powdered sugar until the frosting is light yet firm. Chill for 20 minutes before frosting.
6. Frost the cupcakes and top with a mini peppermint patty and a light drizzle of chocolate syrup.