



Century
Federal Credit Union

Recipes for Success

Cookies-N-Cream Mini-Cupcakes

Jen, Marketing Director

Ingredients

Cupcakes:

- 1 box white cake mix
- 2 eggs & 2 egg whites
- 1/3 cup vegetable oil
- 3/4 cup milk
- 3/4 cup sour cream
- 1 tablespoon vanilla extract
- 3/4 cup coarsely chopped Oreos

Frosting:

- 1 stick butter (softened)
- 1 block cream cheese (softened)
- 2 teaspoons vanilla extract
- 4-5 cups powdered sugar
- 1/2 cup finely crushed Oreos
- Mini-Oreos to top each cupcake



Directions

Cupcakes:

1. Preheat oven to 350° and line pans with mini-cupcake liners
2. In a large bowl, gently whisk egg whites, eggs, oil, buttermilk, sour cream and vanilla extract together
3. Add cake mix and stir until combined
4. Fold in your 3/4 cup of chopped Oreos, cream filling and all
5. Fill cupcake liners 3/4 full and bake for 13-15 minutes or until an inserted knife comes out clean
6. Set cupcakes aside and let cool completely

Frosting:

1. Beat butter and cream cheese until smooth
2. Add vanilla extract and slowly add powdered sugar until you reach your desired consistency then gently stir in your crushed Oreos
3. Pipe your frosting onto your cooled cupcakes and top with Oreos