THE J.M. SMUCKER Co

Surprise Spring Cupcakes

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	24	N/A

Ingredients

- 2/3 cup (150 mL) All Vegetable Shortening
- 1 3/4 cups (425 mL) granulated sugar
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- 1 1/4 cups (300 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 2 1/2 tsp (12 mL) baking powder
- 1/4 tsp (1 mL) salt
- 24 miniature chocolate Easter eggs, unwrapped

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease or line 24 muffin cups with paper liners.

Step 2:

Cream shortening and sugar in large bowl of an electric mixer until light and fluffy. Beat in eggs and vanilla. Add evaporated milk and mix until incorporated. Batter will be thin. Add flour, baking powder and salt, and mix until smooth.

Step 3:

Spoon batter into prepared cupcake pans, filling 3/4 full. Place unwrapped chocolate egg into each muffin cup, and push down with a toothpick, ensuring that egg is fully submerged. Smooth tops.

Step 4:

Bake in preheated oven for 20 to 25 minutes, or until toothpick inserted comes out clean. Remove from oven and let cool 10 minutes in pan. Allow to cool completely on wire rack.

Step 5:

Frost with basic vanilla butter icing.

Images

