



# Butter Pecan Cupcakes

Buttery, delicious, and very easy to make

Lots of people want to make cupcakes with a richer/scratch taste and consistency but when they do, the cupcakes are too dense and shrink away from the wrapper when cooled. To prevent that, start with a cake mix and add the following ingredients

- 1 box white cake mix
- 3 eggs
- 1 cup sugar
- 1 cup all purpose flour
- 1 cup water
- 1 cup sour cream
- 1 teaspoon Cooke Nip

Whisk eggs, water, and Cookie Nip together. Add liquid to the dry mixture and mix until all of the lumps have dissolved. Fill muffin cups  $\frac{3}{4}$  full. Bake on 325 for 12-15 minutes. Remove from muffin tin and cool.

## Frosting

- 4 sticks softened butter
- 6 cups powdered sugar
- 1 tsp. Cookie Nip

Mix ingredients together on high speed until combined. Put in a frosting bag with large frosting tip 1M. Pipe onto cooled cupcakes. Sprinkle chopped, salted, toasted pecans on top of each cupcake.

If you don't want to pipe the cupcakes, you can mix the chopped nuts into the buttercream and spread it with a knife.

Recipe yields 18-20 cupcakes.

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