

Aaniin,

This winter my son loves adding holiday sprinkles to everything, I even put it on top of his French toast and ice cream! It's a fun little way to make something ordinary feel special.

Attached is a recipe for cheesecake stuffed cupcakes (with sprinkles!) and a picture of my Caleb putting on the finishing touches to his cupcakes.

I picked up the cake batter mix, icing, different sprinkles and other baking accessories all from Dollar Tree. The frozen cheesecake I found at Giant Tiger. All together it came to \$10 - \$15. If anyone doesn't like the icing, you could easily use cool whip on top instead.

Miigwech!

Allysha Wassegiijig



Cheesecake Stuffed Cupcakes

by RIAN HANDLER

OCT 3, 2017

YIELDS: 12

PREP TIME: 0HOURS 15MINS

TOTAL TIME: 0HOURS 40MINS

INGREDIENTS

1 box chocolate cake mix, plus ingredients called for on box

12 frozen, plain 1" cheesecake squares

1 c. unsalted butter, softened

2 1/2 c. powdered sugar

3/4 c. cocoa powder

2 tsp. vanilla extract

Pinch kosher salt

1/4 c. heavy cream, plus more if needed

Rainbow sprinkles, for decoration

DIRECTIONS

- 1** Preheat oven to 350° and line a 12-cup muffin tin with cupcake liners.
- 2** In a large bowl, prepare cupcake batter according to package directions. Fill half the muffin tin with batter, then place a piece of cheesecake in the center. Cover with more batter and bake for 25 minutes. Let cool completely.
- 3** Meanwhile, make frosting: In a large bowl using a hand mixer, beat butter, powdered sugar, cocoa powder, vanilla, and salt until light and fluffy. Beat in heavy cream (adding more by the tablespoon until consistency is creamy but can hold peaks).
- 4** Pipe cupcakes with frosting and decorate with rainbow sprinkles.

RIAN HANDLER

Rian Handler is a food writer, editor, and recipe developer with a fierce love for sour gummies.

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