



Strawberry Creme Cupcakes

makes 6 cupcakes

8 mini pretzel twists

1 T butter melted

1/2 T sugar

1/2 of a box of yellow cake mix (1 1/2 cups)

1/4 cup sour cream or vanilla yogurt

2 T egg beaters

1 T water

1/4 tsp vanilla

1/2 cup whipped topping

1 1/2 T Strawberry ice cream topping

1/3 cup strawberries (about 4) sliced

Preheat oven to 350 (325 convection)

Line six muffin cups with paper liners.

Put pretzels in ziplock bag and use glass bottom or rolling pin to crush them to crumbs.

Combine crushed pretzels, butter and sugar and mix well.

Using a spoon drop scoops of pretzel mix in cupcake liner and press down flat with fingers or back of spoon.

Combine cake mix, sour cream, egg, water in bowl, whisk for 1 minute until smooth

Divide batter evenly in muffin cups

Bake 18-20min

Meanwhile combine 1/2 cup whipped topping and 1 1/2 tbsp strawberry ice cream topping and stir until smooth.

Assembly

Slice off top of cupcake, scoop filling over center of cupcake

Arrange a few strawberry slices over filling, top with cupcake top.

Pipe with whipped topping and decorate with slice of strawberry.