COVBOY CUPCAKES

Ingredients:

12 chocolate cupcakes, baked1 ganache or chocolate icing recipeRed licorice (lace)12 large sugar-coated jelly candies (like large thimbles)12 Pringle-type chipsPieces of brown string



Directions:

Using a pastry bag fitted with a fluted tip, frost the cupcakes with the ganache. To form the band around the hat, cut the licorice to the length for it to go around the jelly candy. Press the ends of the licorice so they stick together. Wrap each candy with a band. Set aside. Place a chip flat on top of each cupcake, tilt slightly forward. Using a small amount of ganache, position a candy, taking care to place the knot at the back of the hat. Wrap a piece of string around the cupcake as a lasso.

REWARD: \$1,000.00

