Beginner Baking

PULL-APART CUPCAKE CHRISTMAS TREE

INCREDIENTS
BOXED CAKE MIX
CHOCOLATE FROSTING
CREEN FROSTING (OR WHITE AND
CREEN FOOD COLORING)
SMALL TUBE OF YELLOW FROSTING
SMALL COLORED CANDIES (LIKE MINI
M&MS)



DIRECTIONS (MAKES 2 TREES)

- I. HEAT OUEN TO 350°F. PLACE PAPER BAKING CUPS INTO 24 MUFFIN PAN CUPS; SET ASIDE.
- 2. MAKE THE BATTER FOLLOWING THE RECIPE ON THE BOX.
- 3. FILL PREPARED MUFFIN CUPS 2/3 FULL. BAKE 18-23 MINUTES OR UNTIL TOOTHPICK INSERTED IN CENTER COMES OUT CLEAN. REMOVE TO COOLING RACK. COOL COMPLETELY.
- 4. FROST 4 CUPCAKES WITH THE CHOCOALE FROSTING AND FROST THE REMAINING CUPCAKES WITH THE GREEN FROSTING.
- 5. ARRANGE 10 CREEN FROSTED CUPCAKES INTO TREE-SHAPE ON FLAT SURFACE OR LARGE FLAT PLATTER FOR EACH TREE; PLACE 2 BROWN FROSTED CUPCAKES AT BASE TO FORM TREE TRUNK.
- 6. SNIP OFF SMALL CORNER OF YELLOW FROSTING BAG. PIPE FROSTING IN A LIGHT STRING DESIGN ON TREE AND ADD COLORED CANDIES FOR LIGHTS. DECORATE EACH TREE AS DESIRED.



Beaches Parks and Recreation Division

San Clemente Community Center - 100 N Calle Seville - (949)361-8264
San Clemente Aquatic Center - 987 Avenida Vista Hermosa - (949)429 -8797
Ole Hanson Beach Club - 105 Avenida Pico - (949)431-2959
www.san-clemente.org/recreation