



THE J.M. SMUCKER Co

Spaghetti and Meatball Cupcakes

Prep Time Cook Time Serves Difficulty

15 mins 25 mins 6 N/A

Ingredients

- **Cupcakes:**
- 1/4 cup butter, softened
- 2/3 cup granulated sugar
- 1 egg
- 1 tsp vanilla extract
- 3/4 cup Robin Hood® Original All Purpose Flour

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- 1/2 tsp baking powder
- Pinch salt
- 1/3 cup milk
- **Vanilla Icing:**
- 1/4 cup butter, softened
- 3 cups icing sugar
- 1/4 cup milk
- 1/2 tsp vanilla extract
- **Decorative Toppings:**
- 18 Chocolate bites
- 3 tsp Smucker's® Strawberry Jam
- 3 tsp Grated White Chocolate

Directions

Step 1:

Preheat oven to 350°F (180°C). Line cupcake pan with paper liners for 6 large cupcakes

Step 3:

Beat butter and sugar until light textured in large mixing bowl. Add egg and vanilla. Beat well.

Step 4:

Combine flour, baking powder and salt in a separate medium bowl. Stir with a fork. Add half the flour mixture to the wet ingredients. Add milk, mix well, add the remaining dry ingredients. Mix until combined.

Step 5:

Use an ice cream scoop to fill cupcake papers.

Step 6:

Bake in a preheated oven, 20 to 25 minutes, for large and or until a toothpick inserted into centre of cupcake comes out clean. Cool in pan 10 minutes before removing. Cool cupcakes on wire rack before decorating.

Step 8:

Place butter, 1 ½ cups (375mL) icing sugar, milk and vanilla in a small bowl. Mix with hand held mixer.

Step 9:

Beat for 5 minutes. Add remaining icing sugar ½ cup (125mL) at a time, beating for ½ minute each addition.

Step 11:

Spread 1 heaping Tbsp (15mL) of icing on top of cupcake. Fill a disposable piping bag fitted with a small round hole with about a cup of icing. Refill as needed. Hold piping bag about 3 inches (7.6cm) above cupcake. Gently squeeze to form squiggly “spaghetti” on top. Move bag back and forth to cover cupcake. Place two or three chocolate bites on top to look like meatballs. With a small spoon, smear ½ tsp (2mL) **Smucker’s Strawberry Jam** for sauce. Sprinkle grated white chocolate for grated cheese.

Images

