



Name: Nick Kontos

Recipe Title: Hot Fudge Sundae Cupcakes

Recipe Ingredients:

- 1-2 layer chocolate cake mix
- 1-12 ounce jar of hot fudge
- 1-2 16 ounce cans of creamy white frosting
- 1 bottle of Smuckers Magic Shell hardening
- 1 teaspoon of shortening

Recipe Instructions:

1. Preheat oven to 350. Prepare muffin pans with cupcake paper. Prep cake batter using instructions on the box.
2. Scoop batter into pan, then place a teaspoon of hot fudge ice cream topping
3. Bake for 16-20 minutes, and then take out to cool in pan for 5 minutes, then completely on a wire rack.
4. Spread a little frosting over cupcakes. Then, put the rest in the frosting bag.
5. Drizzle Smucker Magic Shell over cupcakes
6. Put remaining frosting on cupcakes. Then, top with candy cherries if desired.

Makes about 24.