



[Easy Easter Cupcakes Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 20 Minutes

Cook Time: 18 Minutes

Total Time: 50 Minutes

Easy Easter Cupcakes Mise en Place:

- [Cupcake Pans](#) (for 24 cupcakes)
- [Cupcake Liners](#)
- [Stand Mixer](#)
- [Spatula](#)
- [Measuring Cup](#)
- [Measuring Spoons](#)
- Toothpicks
- [Cooling Rack](#)
- [Piping Bag](#)
- [Piping Tip](#)

Cupcake Ingredients:

- 1 Confetti Cake Mix
- 1 cup Water
- 3 TBSP Vegetable Oil
- 3 Large Eggs
- 24 [Easter Egg Marshmallow Peeps](#)

Cupcake Ingredients:

- ¼ cup Butter
- 1 ½ cup Confectioners Sugar
- ½ tsp [Marshmallow Extract](#)

- 3 drops Green Food Coloring
- 2 TBSP Heavy Whipping Cream

Easy Easter Cupcakes Directions:

- Preheat oven to 350°
 - Prepare confetti cupcakes; combine cupcake mix, water, oil and eggs. Beat until well combined. (note: if your box mix has different instructions, follow them)
 - Line your [cupcake pans](#) with [festive holiday cupcake liners](#) – for 24 cupcakes.
 - Pour batter into the lined cupcake tins.
 - Bake on middle rack at 350° for 18-21 minutes or until a toothpick comes out clean from the center of the cupcake.
 - Remove from oven; allow cupcakes to cool slightly in pan. Remove to cooling rack.
 - Cool cupcakes completely.
 - Open your [Easter Egg Marshmallow Peeps](#) and place a toothpick halfway into the bottom of each of the eggs. Set aside.
 - Prepare your frosting by beating the butter with a stand mixer.
 - Add the confectioners sugar in half-cup increments.
 - Add the [marshmallow extract](#); blend.
 - Add the green food coloring; blend well.
 - Add the heavy whipping cream a half teaspoon at a time until desired consistency is reached (if you need to add more cream than the 2 tablespoons listed to form the consistency you would like, do so).
 - Load your piping tip into your piping bag, and spoon the green frosting into the piping bag after that.
 - Frost your cupcakes.
 - Place your Marshmallow Peep Egg into the top of your cupcake, toothpick end first.
 - Allow cupcakes to dry.
- Makes 24 Easy Easter Cupcakes