

Bonfire Cupcakes

Chocolate Cupcakes

- 1 1/2 cups flour
- 1 cup sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/3 cup cocoa powder
- 1/2 cup oil
- 1 cup water
- 1 teaspoon vanilla extract
- 1 tablespoon vinegar



1. Mix all ingredients together until moist and well blended.
2. Put in cupcake cups and bake for 20-25 minutes at 350 degrees F.
3. Frost with your favorite icing.

White Frosting

- 1 1/2 sticks margarine softened
- 3. 2/3 cups confectioners' sugar
- 1-2 tablespoons milk (optional)

In a mixing bowl, cream butter until smooth. Gradually add confectioners' sugar; beat until smooth. If too thick to spread, beat in 1 to 2 tablespoons milk.

Assemble the Bonfire

1. Add a few drops of red / orange food coloring to the frosting.
2. Squeeze frosting onto cupcake making an upward spiral.
3. Using pretzel sticks "build" the bonfire.
4. Add rock candies around the fire.

