

Tombstone Cupcakes

PREP TIME: 30 MINUTES

START TO FINISH:

1 HOUR 30 MINUTES

SERVINGS: 24

1 box Betty Crocker® SuperMoist® devil's food cake mix

Water, vegetable oil and eggs called for on cake mix box

1 container (1 lb) Betty Crocker® Rich & Creamy creamy white frosting

2 graham cracker rectangles, crushed

2 chocolate graham cracker rectangles, crushed

1 tube (0.68 oz) Betty Crocker® black decorating gel

12 chocolate creme-filled finger sandwich cookies, cut in half crosswise

1. Heat oven to 350°F. Place black paper baking cup in each of 24 regular-size muffin cups. Make and bake cake mix as directed on box for 24 cupcakes, using water, oil and eggs. Cool 10 minutes; remove from pans to

cooling racks. Cool completely, about 30 minutes.

2. Frost cupcakes with white frosting. Sprinkle each with 1 teaspoon graham cracker crumbs to look like dirt. With black decorating gel, pipe desired design on each cookie half. Insert 1 half into each cupcake to look like tombstone.

PER SERVING (1 cupcake): Calories 257; Total Fat 12g (Saturated Fat 2g); Sodium 261mg; Total Carbohydrate 36g (Dietary Fiber 0.7g); Protein 2g; **Exchanges:** 1 Starch, 1½ Other Carbohydrate, 2 Fat; **Carbohydrate Choices:** 2½

