

S O M E

KITCHEN STORIES

fiction + food

Hamburger Cupcakes

Source: duncanhines.com | makes 12-24 cupcakes

INGREDIENTS

Duncan Hines Moist Deluxe Classic Cake Mix
Duncan Hines Moist Deluxe Devil's Food Cake Mix
2 cans Duncan Hines Creamy Home-Style Classic Vanilla Frosting
Liquid food coloring
Sesame seeds
Shredded Coconut
Cocktail toothpicks
6 Large eggs
Water
Vegetable oil

DIRECTIONS

Bake vanilla cupcakes according to directions on box. DO NOT use cupcake liners, but grease and flour the pan so they easily pop out.

Bake chocolate cupcakes according to directions on box (either use 2 cupcake trays or thoroughly clean between vanilla & chocolate batches). Again, DO NOT use cupcake liners.

When vanilla cupcakes are cool, cut them in half horizontal-wise with a serrated knife to create the "bun."

When chocolate cupcakes are cool, cut them in half horizontal-wise and save the cupcake top as the "meat." You can discard the bottoms

Use ample amounts of food coloring to mix a batch of red icing ("ketchup") and another batch of yellow icing ("mustard")

Pour some of the coconut in a bowl and pour a few drops of green food coloring in it. Stir with a fork until the coconut is light green in color like "lettuce"

Lightly dampen burger "lids" with water and sprinkle with sesame seeds so they stick a little.

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DIRECTIONS (CONT)

To create the burger layers...put red icing on the bottom bun, then add the “meat,” then add the yellow icing, then sprinkle the lettuce on top, then add the lid.

Finish by using a cocktail toothpick to keep it all together!

Note: If you're in a hurry, you can purchase the red and yellow pre-colored icing in a tube.

Note: Beware of heavily colored icing, it can stain!