

# Andes Mint Cupcakes

## Ingredients

### Chocolate Cakes

1 cup sour cream  
½ cup vegetable oil  
1 teaspoon vanilla extract  
3 eggs  
¼ cup water  
½ cup buttermilk  
Devil's Food Cake Mix

### Chocolate Mint Filling

1/3 cup chocolate chips  
2 tablespoons heavy cream  
1 teaspoon peppermint extract  
¼ cup powdered sugar

### Mint Buttercream

8 oz cream cheese  
½ cup butter  
3-4 cups powdered sugar  
1 tablespoon heavy cream or milk  
1 teaspoon peppermint extract  
Green food coloring

## Directions

1. Preheat oven to 350° and line two cupcake pans with paper liners.
2. Using a whisk, mix sour cream, oil and vanilla extract together in a large bowl. Add eggs one at a time, stirring well in between each addition.
3. Alternate adding the cake mix and liquids (buttermilk and water), starting and ending with the cake mix.
4. Fill liners 2/3 full and bake for 14-18 minutes (18 worked well or me), or until an inserted knife comes out clean.

### Chocolate Mint Filling

5. Melt chocolate chips and heavy cream together in the microwave or on the stovetop over medium heat (try microwave on 50% power). Stir in peppermint extract and powdered sugar.
6. When cupcakes come out of the oven, use a squeeze bottle (gently) to fill the cupcake with the filling (or use the filling as a ganache and dip the tops of the cakes into it).

### Mint Buttercream

7. In a large bowl, beat cream cheese and butter until light and fluffy. Add powdered sugar, mix until smooth. Add heavy cream and peppermint extract and beat well (until light and fluffy). Add green food coloring (as much as you want) and stir well.
8. Pipe buttercream onto cooled cupcakes (or use Ziploc freezer bag with small hole in tip, or simply spread the frosting in a large dollop with a butter knife or flat spatula). Top with extra Chocolate Mint Filling (make sure it is completely cool!) and an Andes Mint. Refrigerate until served.