

# CHICKEN FRANK & FRIENDS CHARACTER CUPCAKES (EGG-FREE!)



## INGREDIENTS FOR CUPCAKE BATTER

1/4 cup margarine, softened to room temperature  
2 cups sugar  
1 1/2 cups boiling water  
1/2 cup applesauce  
2 1/2 cups flour  
1/2 cup cocoa  
2 teaspoons baking soda  
3 Tablespoons oil, 1 T water, 2 teaspoons baking powder,  
beaten together  
1 1/2 teaspoons vanilla extract

## DIRECTIONS

Cream margarine and sugar together, mix in water, let cool slightly. Sift dry ingredients together and add to mixture with applesauce. Add oil, water, and baking soda mixture, along with vanilla and beat well, about 30 seconds.

Spoon batter into lined cupcake tins. Bake about 20 minutes at 350 degrees until no imprint remains when cupcake is lightly touched. Remove from tins and cool on cooling rack. Makes 2 dozen cupcakes.

## INGREDIENTS FOR ICING AND DECOR

2 1/2 cups powdered sugar  
2 Tablespoons margarine, at room temperature  
1 teaspoon vanilla extract  
1/4 teaspoon cream of tartar  
3 Tablespoons rice milk or water  
Food coloring  
Assorted candies, such as Junior Mints (Cow ears), large Smarties (Pig nose), small jelly beans (Chicken/Sheep nose), decorative candy eyes, mini marshmallows (fur/teeth), candy corn (Cow horns), mini chocolate chips (nostrils), gummies (teeth)

Icing bag with tip to outline face for alligator and dinosaur

Stir first 4 ingredients until smooth. Divide into small bowls. Add 1-2 drops of food coloring, as desired. Frost cupcakes. For Chicken beak, cut a jelly bean nearly in half lengthwise. For Pig and Sheep ears, cut jelly beans in half lengthwise. For Sheep fur, cut marshmallows in half. For Dinosaur teeth, cut marshmallows or white gummy candy into triangles. See other suggestions above.

