

# Butter Yellow Pudding Cupcakes by Vyvacious

**Recipe Link:** <http://vyvacious.com/favorite-dark-chocolate-frosting>

*\*Makes 48 mini cupcakes, 24 cupcakes, or 2 (8-inch) round cakes*

## Ingredients:

- 1 *box* of butter yellow cake mix (*I prefer Betty Crocker*)
- 1 *stick* of butter, softened
- 1 *cup* of milk
- 4 eggs
- 1 *tsp* of vanilla extract
- 1 (3.4 oz) *box* of vanilla instant pudding Jello mix

## Equipment:

- Hand mixer, large mixing bowl, cupcake baking pan (*or equivalent*)
- Rubber spatula, ice cream scoop (*proportional to size of muffin pan cavities*), cooling rack

## Steps:

1. Preheat your oven to 350 *degrees F*.
2. Put all the ingredients in the large mixing bowl. Using the hand mixer, mix on low until the ingredients are just incorporated then beat on high for 2-3 minutes until the batter gets fluffy in nature. Scrape the sides of the mixing bowl down as needed.
3. Line your cupcake baking pan (*if that's what you're using*) with cupcake liners. Using the appropriate ice cream scoop, divvy up the batter amongst the cupcake cavities.
4. For mini cupcakes, bake for 8 mins. For regular cupcakes and the cakes, bake for 15 mins and check it. Bake for a minute or two more if needed.
5. Let the cupcakes sit for 5-10 mins in their pans before moving to a cooling rack.

Let cupcakes cool to room temperature then frost with my favorite [Dark Chocolate Frosting](#) and enjoy or store in an airtight container at cool room temperature to frost and devour at a later time :)

**Dark Chocolate Frosting Recipe:** <http://vyvacious.com/favorite-dark-chocolate-frosting/>