

See's CANDIES®

St. Patrick's Day Dark Mint Scotchmallow® Fudge Cupcakes



Makes 12 cupcakes

Ingredients

For the Fudge Cupcakes, you can use your favorite brownie mix or make from scratch:

- ½ cup (1 stick) unsalted butter, melted
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ½ cup all-purpose flour
- ⅓ cup unsweetened cocoa powder
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 12 See's Candies [Dark Mint Scotchmallows](#) (for inside)

For the Light Green Vanilla Frosting:

- ½ cup (1 stick) unsalted butter, softened
- 2 cups powdered sugar
- 2-3 tablespoons heavy cream (or milk)
- 1 teaspoon vanilla extract
- Pinch of salt
- 1-2 drops green food coloring OR a teaspoon of matcha powder

For Garnish:

- 6 See's Candies Dark Mint Scotchmallows, halved

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Instructions:

Prepare the Fudge Cupcakes:

1. Preheat your oven to 350°F. Line a 12-cup muffin tin with cupcake liners.
2. In a large bowl, whisk together the melted butter and sugar until smooth.
3. Add the eggs and vanilla extract, whisking until combined.
4. Sift in the flour, cocoa powder, baking powder, and salt. Gently fold the dry ingredients into the wet mixture until fully incorporated — do not overmix.
5. Spoon about 1 tablespoon of batter into each cupcake liner.
6. Place one whole Dark Mint Scotchmallow® into the center of each cupcake, then top with more batter until $\frac{3}{4}$ full.
7. Bake for 18-22 minutes, or until the tops are set. A toothpick inserted at the edge (not the center) should come out clean.
8. Allow cupcakes to cool in the pan for 5 minutes, then transfer to a wire rack to cool completely before frosting.

Make the Light Green Frosting:

1. In a bowl, beat butter until smooth and creamy (about 2 minutes).
2. Gradually add powdered sugar and salt, beating until combined.
3. Add vanilla extract and 2 tablespoons of heavy cream, beating until fluffy. Add an extra tablespoon of cream if needed for a smoother texture.
4. Add 1-2 drops of green food coloring (or 1 teaspoon of matcha powder) and mix until evenly colored.

Assemble & Decorate:

1. Pipe or spread the light green vanilla frosting onto each cooled cupcake.
2. Top each cupcake with half of a Dark Mint Scotchmallow®.