

Mermaid Cupcakes

YOU WILL NEED

White or vanilla cake mix

Canned white frosting

Blue food coloring

Green food coloring

Cake decorations (optional)

Make cake batter according to the mix instructions. Divide batter into three bowls. In the first bowl, add blue food coloring, stirring as you go, until it turns Thalassinian royal blue. In the second bowl, repeat with green food coloring until the batter turns seaweed green. In the third bowl, alternately add blue and green food coloring until it turns Caribbean turquoise.

After lining the muffin pan cups with papers, drop a spoonful of blue batter into each cup, using up all the blue batter. Repeat with the turquoise batter and then the green batter. Bake the cupcakes according to the package.

Open canned frosting and divide into three bowls. Repeat above food coloring process to create pastel blue, green, and turquoise frosting. When cupcakes are completely cool, use a knife to swirl waves of frosting onto each cake. Leave plain or adorn with colored sugar, edible pearls, or other sparkly decorations. Share with friends who love mermaids!