

Fall-Themed Cupcakes



Ingredients:



Cupcakes and Frosting:

- 1 box vanilla cake mix
- 1 (8-ounce) container pumpkin-flavored cream cheese
- 1 (15-ounce) canned pumpkin
- 2 tablespoons [Hiland Dairy Milk](#)
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- 1/2 cup powdered sugar (add an additional 1/4 cup if you prefer a sweeter frosting)
- 1 (8-ounce) container of Cool Whip, thawed

Acorn Toppings:

- Mini vanilla wafer cookies
- Hershey's KISSES
- Chocolate chips

Directions:

Preheat oven to 350 F.

Prepare the cake batter according to directions on the box.

Place cupcake liners in a 12-count cupcake pan. Fill each liner approximately 3/4 full with batter.



Bake for 12 to 15 minutes. Let cool on a baker's rack.

Using a hand mixer, mix together the cream cheese, canned pumpkin, milk and powdered sugar.

Gently fold in the Cool Whip with a spatula. *Tip: Be sure not to overmix the Cool Whip to prevent the frosting from becoming runny.*



Cut out the centers of each cupcake, approximately 1/2 to 3/4 inches deep.



Spoon the frosting into a piping bag and fill and frost the cupcakes.

Store filled and frosted cupcakes in refrigerator.

Melt 1/4 cup of chocolate chips in a microwave-safe bowl.

Lightly dab the flat end of a chocolate kiss in the melted chocolate and press onto the flat side of a vanilla wafer cookie.

Dip the flat end of a chocolate chip into the melted chocolate and press it to the top of the wafer cookie.



Repeat last two steps until you have the desired number of acorn toppings. Place acorn toppings on each cupcake for festive flare.