



Treat Time

Approximate Time: 80 minutes

Prep Time: 15 minutes
Cook Time: 20 minutes
Cool Time: 30 minutes

Red Velvet Lamb Cakes

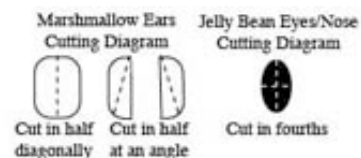
Cupcake Ingredients

1 cup sugar
1/2 cup soft butter
1 egg
1 tablespoons cocoa powder
1 Tbs. red food coloring
1 1/4 cups cake flour
1/2 teaspoon salt
1/2 cup buttermilk
1 teaspoon vanilla extract
1/2 teaspoon baking soda
1/2 tablespoon vinegar



Cream Cheese Frosting & Decorating Ingredients

4 ounces cream cheese
1/4 cup butter
1/2 teaspoon vanilla extract
2 cup powdered sugar
156 miniature marshmallows
3 regular marshmallows for ears
9 black or jelly beans for eyes/noses



Cup Cakes: Preheat oven to 350 degrees F. Line a (12 cup) muffin tin with cupcake papers. Cream the sugar, butter and egg. Mix cocoa and food coloring together and then add to sugar mixture; mix well. Sift together flour and salt. Add flour mixture to the creamed mixture alternately with buttermilk. In a small bowl, combine baking soda, vinegar and vanilla; blend into mixture. Fill muffin cups 3/4 full with batter. Bake for 20 minutes, or until a toothpick inserted into the center comes out clean. Cool completely before frosting with cream cheese frosting.

Frosting: Blend cream cheese and butter until smooth. Beat in vanilla and powdered sugar until creamy.

Treat Time: Give each family member a FROSTED cupcake to decorate. See image for placement of jelly beans and marshmallows to make lamb faces.



Closing Prayer and blessing on the food.