



chocolate chip cookie monster cupcakes

These creative and awesome cupcakes look scary. Not because of the adorable monster, but because they look like they require you to be a pro baker. Fear not. Lisa knows her audience (read: amateur bakers like us) and has given step-by-step easy instructions for these cute Cookie Monster Chocolate Chip Cookie Cupcakes. Moist chocolate chip cupcakes are filled with a marshmallow cookie center and topped with brilliant blue icing, edible eyes and a chocolate chip mouth, guaranteed to delight kids of every age. Trust us, these deliciously easy cupcakes are Sunny Days, all the way.

MAKES: 24 CUPCAKES



julie albert
& lisa gnat

ingredients

Chocolate Chip Cookie Cupcakes

2 cups sugar
3 eggs
1 cup vegetable oil
2 tsp vanilla extract
1 cup sour cream
2 ½ cups flour
1 tsp baking powder
½ tsp baking soda
½ tsp kosher salt
1 ½ cups semi-sweet chocolate chips

Cupcake Icing

1 cup butter
4 cups icing sugar
1 tsp vanilla extract
¼ cup whole milk

Marshmallow Cookie Filling

½ cup crushed chocolate chip cookies
½ cup marshmallow fluff

Royal Blue food coloring
White candy melts, for eyes
Black gel icing, for eyeballs
Chocolate chip cookies, cut in half for mouth

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directions

1. For the chocolate chip cookie cupcakes, preheat oven to 350°F. Line 24 muffin cups with paper liners and spray with non-stick cooking spray. In a large bowl, whisk together sugar and eggs until slightly thickened. Add the vegetable oil, vanilla and sour cream, whisking to combine. Add flour, baking powder, baking soda, salt and chocolate chips. Stir just until combined. Spoon batter into prepared cupcake liners until each is ¾ full. Bake 20 minutes, or until tops feel firm and a toothpick inserted in the center comes out clean. Cool cupcakes before filling and icing.

2. For the icing, using an electric mixer cream together butter, icing sugar and vanilla extract on low speed until combined. Add milk and increase speed to medium until light and fluffy. Remove ¾ cup of icing into a medium bowl for the cupcake filling. Stir in crushed cookies and marshmallow fluff.

3. To assemble the cupcakes, using a small knife, hollow out a small cone shape in the center of each cupcake. Fill each center with a heaping tbsp of marshmallow cookie filling. Add blue food coloring to remaining icing and mix thoroughly. Using a piping bag fitted with a #233 tip (looks like grass), pipe fur onto the cupcake. Use the white chocolate candy melts to make eyes. Pipe black gel for pupils and use half a crumbled cookie for the mouth.

“Me want cookie.”

— COOKIE MONSTER

