



Star-Mallow Cupcakes



Prep Time: 35 min. | Total Time: 1 hour 35 min.
(including refrigeration) | Makes: 24 servings

Ingredients

- 1 pkg. (2-layer size) white cake mix
- 2 cups boiling water, divided
- 1 pkg. (3 oz.) JELL-O Cherry Flavor Gelatin
- 1 pkg. (3 oz.) JELL-O Berry Blue Flavor Gelatin
- 1 tub (8 oz.) Cool whip Whipped Topping, thawed, divided
- 24 JET-PUFFED Jumbo Star Marshmallows, toasted, cooled
- 2 Tbsp. white, blue & red sprinkles



Instructions

1. Prepare cake batter & bake as directed on package for 24 cupcakes. Cool cupcakes in pan 10 min.
2. Meanwhile, add 1 cup boiling water to each flavor dry gelatin mix in separate small bowls; stir 2 min. until completely dissolved.
3. Pierce tops of cupcakes in several places with fork. Spoon cherry gelatin evenly over one half of each cupcake, adding about 2 tsp. gelatin to each cupcake. Let stand 5 min.
4. Spoon blue gelatin evenly over remaining (plain) cupcake halves, adding about 2 tsp. gelatin to each cupcake.
5. Refrigerate for 30 min.
6. Spread Cool Whip evenly onto tops of cupcakes, adding about 2 Tbsp. Cool Whip to each cupcake.
7. Top with sprinkles.
8. Insert toothpick into bottom of each marshmallow, then insert toothpicks into tops of cupcakes just before serving.

How to toast the marshmallows

Thread marshmallows onto skewers or long forks.

Stovetop: Hold the skewered marshmallows 2 to 3 inches above the flame on gas range or hot coil on electric range for 30 to 90 sec. or until marshmallows are evenly toasted, turning occasionally.

Small Kitchen Torch: Toast the skewered marshmallows by holding them 2 to 3 inches from the lit kitchen torch while moving the torch slowly over marshmallows & turning the marshmallows as needed to evenly toast the marshmallows.

Campfire: Hold skewered marshmallows 2 to 4 inches from the campfire flame until evenly toasted, turning marshmallows as needed for even browning.

How to store - Store frosted cupcakes in refrigerator up to 3 days before serving.