

Cookies & Cream Cupcakes

***Cookies & Cream Frosting:**

1c unsalted butter, softened
3 ½ c powdered sugar
1t milk
1t vanilla extract
½ t salt
½ package of oreos, crushed in a large ziplock bag

***Directions:**

In a bowl, beat butter and sugar together until blended.
Add salt and mix.
Add milk, vanilla and crushed oreos, beat for 3-5 minutes or until smooth & creamy.

***Chocolate Cupcakes (makes 20 regular or 60 mini):**

1 ½ c flour
1c sugar
1t baking soda
1t salt
½ c cocoa powder
1c water
½ c vegetable oil
1t vinegar

***Directions:**

Preheat oven to 350 degrees
In a bowl, mix all dry ingredients well.
Add all liquid ingredients, then combine until smooth.
Pour into lined cupcake pans, filling each about 2/3 full.
Bake 15-17 mins for regular, 11-15 mins for mini cupcakes, or until a toothpick inserted near the center comes out clean.
Remove from baking pans and cool completely on a wire rack.
Top cooled cupcakes with oreo buttercream frosting.