



# Ballet Bunnies



## BALLET BUNNY CUPCAKES

These cupcakes are bouncing with flavor!  
Treat yourself to a yummy snack in your school lunch!

When working in the kitchen, make sure you have adult supervision!

### What You Need

#### Lemon Cupcakes:

- 1 box white cake mix
- 3 eggs
- Zest of 3 lemons
- 1/4 cup fresh lemon juice
- 2/3 cup milk
- 1/2 cup sour cream
- 1/3 cup oil

#### Cream Cheese Frosting:

- 8 oz. cream cheese
- 1/2 cup unsalted butter, softened
- 3–4 cups powdered sugar
- 2 tsp. vanilla extract

#### Bunny Ears:

- 20–24 large marshmallows
- Pink sprinkles
- Optional: extra decorations



### Instructions

**Step 1:** Preheat oven to 350°F and line a muffin tin with cupcake liners. Have a grown-up help you with the oven.

**Step 2:** Sift cake mix into a medium bowl to remove any lumps. Add the rest of the cupcake ingredients to the bowl and stir until smooth.

**Step 3:** Spoon the batter into each liner until 3/4 full. Bake for 15 to 20 minutes or until an inserted knife comes out clean. Let cool.

**Step 4:** Prepare the frosting by beating the cream cheese and butter until smooth. Add as much powdered sugar as needed to reach spreadable consistency. Add the vanilla extract and frost the cupcakes.

**Step 5:** To make the bunny ears, use scissors to cut each marshmallow diagonally and then immediately press the sticky side into sprinkles.

**Step 6:** Place a set of bunny ears on top of your cupcake along with any additional decorations and enjoy!

