

# RECIPE FOR CINNA-SPIN CUPCAKES

Makes 24 cupcakes

## Cake:

18-oz. box carrot cake mix  
1/2 cup orange juice  
1/2 cup vegetable oil  
4 eggs  
8-oz. can crushed pineapple in juice, undrained  
16 Cinna-Spins Girl Scout Cookies, coarsely crumbled  
1/2 cup sweetened flaked coconut

## Frosting:

1/2 cup butter or margarine, softened  
12-oz. package cream cheese, softened  
16-oz. package powdered sugar  
1 1/2 tsp. vanilla extract  
1 tube orange decorating icing gel or icing  
Flaked coconut tinted with green food coloring  
24 Cinna-Spins, crumbled

Preheat oven to 350 degrees. Line cupcake pan with paper baking cups. In large bowl, beat cake mix, orange juice, oil, eggs, and pineapple on low speed for 30 seconds. Beat on medium speed for 2 minutes. Stir in Cinna-Spins crumbles and coconut. Fill each cup 2/3 full (an ice cream scoop works well). Bake 16 to 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pan to cooling rack. Cool completely.

To make frosting, beat butter and cream cheese at medium speed with a mixer until creamy.

Add powdered sugar and vanilla; beat at low speed to combine. Beat on high speed 10 seconds or until smooth. Spread about 2 tablespoons frosting on top of each cupcake.

Sprinkle Cinna-Spins crumbles on top of frosting. With orange decorating gel make zig zag carrot design in center of each cupcake. Sprinkle green-colored coconut at top of each carrot. Store in refrigerator.