

Slime Filled cupcakes:

1 package (18 1/4 ounces) chocolate cake mix

Filling:

1/4 cup shortening
3 TBLS butter, softened
2 cups confectioners' sugar
8 drops green food coloring

Frosting:

1/2 cup butter, softened
4 ounces cream cheese, softened
2 cups confectioners' sugar
1/4 cup baking cocoa
2 TBLS milk

Glaze

1/2 cup confectioners' sugar
1 TBLS milk
6 drops green food coloring

1. Prepare cake mix batter according to package directions; fill 24 paper-lined muffin cups (preferably green liners). Bake 375 for 20-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks to cool completely.
2. For the filling, cream the shortening, butter, confectioners' sugar, milk and food coloring until light and fluffy. Cut a small hole in the corner of a pastry bag of plastic bag; insert #7 round tip. Add filling. Push the tip through the bottoms of paper liners to fill cupcakes. The top of the cupcakes will begin to expand when they are full.
3. In a small bowl, combine the frosting ingredients; frost cupcakes. Combine glaze ingredients; drizzle over frosted cupcakes.