

Oreo Cupcakes

Becca Richey

Prep: 15 minutes

Bake: 20 minutes

Makes: 24 cupcakes

Ingredients:

2 cups sugar
2/3 cup unsweetened cocoa powder
1 t baking soda
1 t salt
3 cups flour
2 cups milk or milk substitute
1 cup canola oil
1 egg
5 t vanilla
1 cup crushed Oreos

Frosting:

4 cups confectioner sugar
½ cup butter
2 T milk
1 t vanilla
9 crushed Oreos

Directions:

1. Preheat oven to 350°F and line your cupcake tin.
2. Finely crush the Oreos.
3. In a large bowl, combine sugar, cocoa powder, baking soda, salt, flour and crushed Oreos.
4. Add the oil, egg, and vanilla to another bowl and mix well.
5. Combine the dry and wet ingredients.
6. Put the batter in the prepared tins and bake for 20 minutes, let cool before decorating.
7. Prep the frosting! Combine the first 4 ingredients and mix well. Add crushed Oreos. Enjoy!!

