

Watermelon Cupcakes

Ingredients:

- 1 box white cake mix
- 2 eggs
- 1 1/3 c. water
- 1 small box of watermelon jello
- red or pink food coloring
- 1 - 2 c. mini chocolate chips
- 1 batch of [Homemade Buttercream Icing](#) tinted green
- green decorating sugar or sprinkles

Directions:

Preheat oven to 350.

Line muffin tins (24 ct.) with papers.

Put the cake mix, eggs, water, and jello into a bowl. Mix together until blended and then mix for 2 minutes more.

Stir in 3-4 drops of food coloring until the desired pink is achieved. *(These will resemble a slice of watermelon when finished.)*

Fill the cupcake liners 1/3 full of batter.

Sprinkle on a few chocolate chips.

Cover with the remaining batter.

Bake for 18-24 minutes.

Let cool.

You can spread the icing on the cupcakes with a butter knife or spatula but I put it in a bag and snipped a bit off the end. I then swirled the icing on top.

You can sprinkle them with the sugar or sprinkles if desired.

Enjoy!