



*From Real Estate to Recipes!*  
**Welcome to the ZOO**

**Mom's Easy Zoofari Double Chocolate Cupcakes  
With Homemade Frosting!**

**Ingredients:**

1 box Devil's Food Cake Mix( Duncan Hines Moist Deluxe) (or homemade if you have more time!)  
1 1/3 cups water  
1/2 cup vegetable oil  
3 eggs  
1 cup mini semi-sweet chocolate chips, divided  
2- 3 cups of cupcake icing, colored with your favorite colors!

**Butter Cream Frosting For a Crowd!**

1 pound unsalted butter at room temperature  
3 pounds confectioner's sugar  
1/4 cup whole milk room temperature  
1 TBS pure vanilla extract  
Food coloring if wanting to color frosting.

**Decorations:** Chocolate or colored Jimmies, chopped nuts, sprinkles, colored sugars, licorice, crushed candies etc!

**Cupcake Directions:**

Preheat oven to 350° . Line 2 (12 cup muffin tins with paper cupcake liners & set aside.  
In bowl using electric mixer, mix the cake mix, water, oil & eggs on medium speed until moistened & smooth. Stir in 3/4 cup chocolate chips. Divide batter evenly among the muffin tins, stirring occasionally to redistribute the chocolate chips. The batter will nearly fill each liner to the top . Evenly sprinkle the remaining chocolate chips over the tops of the cupcakes. Bake until cupcakes spring back when lightly touched or toothpick inserted in the center comes out clean, about 15-18 minutes! Cool, Frost & Enjoy!

**Frosting Directions:**

Whip Butter on high speed until very soft. Lower speed on mixer & sift 1lb of confectioner's sugar slowly into butter mixing until combined. Add milk & mix until combined. Sift second lb of sugar into butter/sugar mixture, mix at low speed until combined. Sift remaining sugar & add vanilla to frosting until combined. Turn mixer speed up and beat the icing until very light & fluffy about 3-4 minutes. Spread icing on cooled cupcakes while at room temperature. Refrigerate leftover frosting but bring to room temperature and rewhip before using!