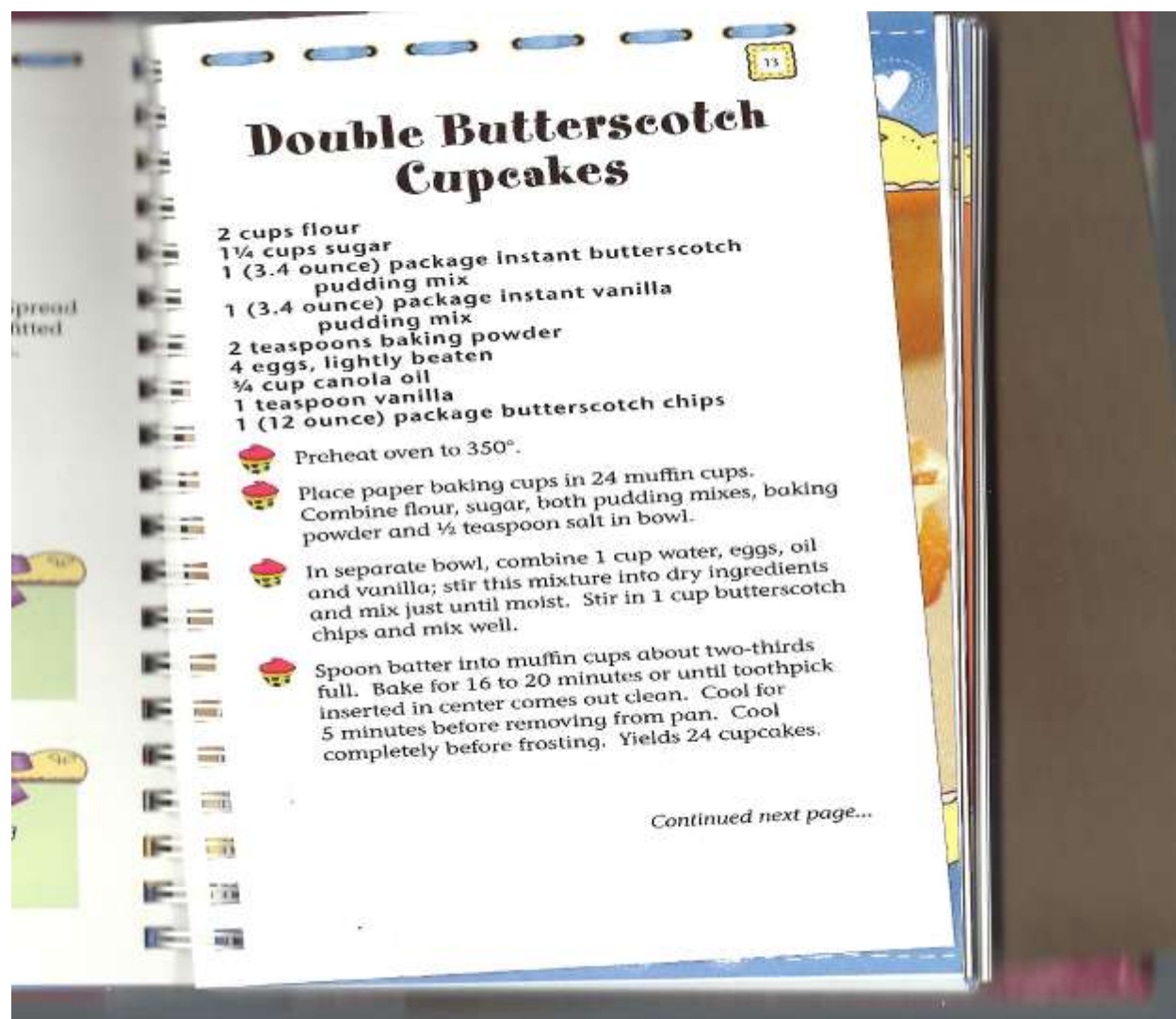


Peggy uses the whole bag of chips and a tablespoon of vanilla



Peggy uses the whole bag of chips and a tablespoon of vanilla

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Decorations:

1 (12 ounce) container ready-to-serve
buttercream frosting

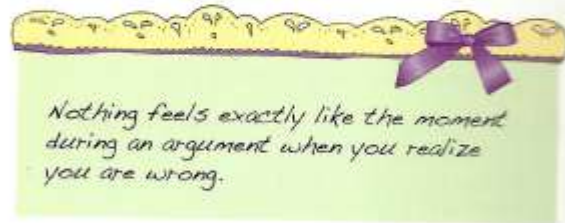
1 (8 ounce) package toffee bits



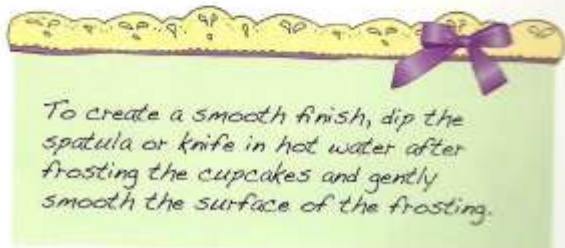
Use a pastry bag fitted with a star tip number 28 or 30, depending on the size you want. Squeeze bag evenly around cupcake from outside to inside. Sprinkle toffee on top.



If you wanted a little different twist for the frosting, coconut-pecan frosting is great on these cupcakes.



Nothing feels exactly like the moment during an argument when you realize you are wrong.



To create a smooth finish, dip the spatula or knife in hot water after frosting the cupcakes and gently smooth the surface of the frosting.

Double Butterscotch Cupcakes ➔

