



<p>Strawberry Serenade: Cupcakes Ingredients</p> <p>1 Box of moist or pudding-in-the-mix strawberry cake mix 2 pouches of Kraft Foods Strawberry Kiwi Kool Aid Jammers juice Waffle Cone bowls *Optional* Fresh Strawberries. *Optional*</p>	<p>Directions</p> <p>Cook (cup) cake mix according to directions. Use the juice instead of water, according to the box instructions. Cool. Inject middle of cooled cupcakes with strawberry cream cheese filling (recipe below). Place cupcakes in waffle cone bowls. *Optional* Add fondant bow. *Optional* (recipe below)</p>
<p>Strawberry Serenade: Cream Cheese Filling Ingredients</p> <p>8 Oz. container of Kraft Foods Philadelphia Strawberry Cream Cheese Spread. 1 cup of butter 4 cups of powdered sugar</p>	<p>Directions</p> <p>Mix ingredients together until well blended. Inject immediately into cupcakes or chill for firmer texture.</p>
<p>Strawberry Serenade: Bow & Flower Fondant Ingredients</p> <p>16 ounces Kraft Foods jet-puffed miniature marshmallows. 2 lbs. of powdered sugar. 1/4 cup of water. Food coloring *Optional*</p>	<p>Directions</p> <p>Heat marshmallows in microwave until just fully melted, but not burned. (About 1-2 minutes) Stir. Add Food coloring and mix thoroughly. Slowly stir in powdered sugar. Knead for about 10 minutes or until it reaches fondant texture. Chill overnight. Remove from fridge. Once fondant is room temperature, roll out and decorate your cupcake!</p>

Align inside border of waffle cone bowls with sliced fresh strawberries. *Optional* You can freeze drops of the extra filling onto your serving plate or you can freeze some pops. It tastes like frozen yogurt! ***Pro Tip*** Assemble waffle cone bowls when ready to eat. This will prevent moisture softening of the cupcakes and waffle cone bowl from the fresh strawberries.