**Double Mint Cupcakes**

**Cupcake:**

5 oz. oil

¾ cup sugar

1 ½ cups flour

1 Tbsp. baking powder

3 eggs

1 tsp. vanilla extract

1 cup buttermints

**Peppermint Frosting:**

1 cup heavy cream

1 cup powdered sugar

6 drops green food coloring

½ tsp. peppermint extract

¾ cup buttermints smashed

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. Put the soft mints in a bag and smash them into pieces. Don’t smash them into a powder, you want some chunks for texture.
2. In a large bowl, mix oil, sugar, eggs, and vanilla extract.
3. Add flour and mix until everything is wet. **Do not over mix or your cupcakes will turn out weird.** Stir in the smashed buttermints
4. Put the cupcake batter into a bowl and wrap on your tray.

**Day 3:**

1. Preheat oven to convection 375°.
2. Grease 12 muffin cups with pan spray.
3. Add baking powder to the cupcake mixture.
4. Divide the batter evenly among the cupcakes.
5. Bake for 15-18 minutes, or until it passes the toothpick test.
6. When the cupcakes are done, remove them from the pan and allow to cool on the counter.
7. While the cupcakes are baking, put the peppermints into a bag and smash them up. These should be a lot smaller than the buttermints. You want them very small or like dust.
8. While the cupcakes are baking, fit the Kitchenaid with the whisk attachment.
9. Add the heavy cream, sugar, and vanilla to the bowl and whisk until light and fluffy.
10. Add ½ of the smashed peppermints and green food coloring and whip for another 30 seconds.
11. When the cupcakes cool, decorate the top with the frosting. Sprinkle with the remaining peppermint pieces.
12. Enjoy.