

350°  
20 min. "Magic" Cup Cakes (24 cupcakes)

|                    |                                 |
|--------------------|---------------------------------|
| 2 eggs             | 1 tsp soda                      |
| 2 cups sugar       | 1 tsp cinnamon                  |
| 1 cup melted marg. | 1 cup water                     |
| 4 tbsp cocoa       | 1/2 cup buttermilk or sour milk |
| 1 tsp vanilla      | 2 cups flour                    |

(or use favorite chocolate recipe)

### Filling

1 cup milk + 4 tbs flour. Cook till thickened <sup>cool</sup>  
add 1 cup granulated sugar + 1/2 cup shortening <sup>crisco</sup>  
Beat at high speed until light and fluffy.

That will be about 10 minutes. You need  
to use a large mixer - not hand mixer

Put frosting in a pastry tube (opening about  
the size of pencil top). Insert pastry  
tube in top of cold (really must be well cooled)  
cupcake and give one squeeze. Frost  
to cover hole pastry tube made in  
top of cupcake.