

# Boston Cream Pie Minis

## What You Need

1

pkg. (2-layer size) yellow cake mix

1

pkg. (3.4 oz.) JELL-O Vanilla Flavour Instant Pudding

1

Cup cold milk

1-1/2

Cups thawed COOL WHIP Whipped Topping, divided

4

Squares BAKER'S Semi-Sweet Chocolate

## Make It

**HEAT** oven to 350°F.

**PREPARE** cake batter and bake as directed on package for 24 cupcakes. Cool completely.

**BEAT** pudding mix and milk with whisk 2 min. Let stand 5 min. Meanwhile, use serrated knife to cut cupcakes horizontally in half. Whisk 1/2 cup COOL WHIP into pudding; spoon onto bottom halves of cupcakes, using about 1 Tbsp. for each. Cover with cupcake tops.

**MICROWAVE** remaining COOL WHIP and chocolate in small microwaveable bowl on HIGH 1-1/2 min. or until chocolate is almost melted, stirring after 1 min. Stir until well blended. Let stand 15 min.; spread onto cupcakes.

## Kraft Kitchens Tips

How to Cut Cupcakes in Half

Use a serrated knife to easily cut the cupcakes in half.

Special Extra Serve frosted cupcakes in colourful paper muffin cups



