

Grape Crush Cupcakes: Bright, Bold, and Bursting with Flavor

Grape Crush Cupcakes ??



OVEN
350°F

TIME
2 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 box vanilla cake mix
- 1 cup Grape Crush soda
- $\frac{1}{2}$ cup vegetable oil
- 3 large eggs
- ... cup sugar
- 1 tsp vanilla extract
- $\frac{1}{2}$ cup purple grape jelly

DIRECTIONS

- 1. Preheat the Oven::** Preheat oven to 350°F (175°C). Line a muffin tin with cupcake liners.
- 2. Mix the Batter::** In a large bowl, combine vanilla cake mix, Grape Crush soda, vegetable oil, eggs, sugar, and vanilla extract. Mix until smooth and fully combined-about 2 minutes with a hand mixer or whisk.
- 3. Fill the Cups::** Spoon batter into each cupcake liner, filling about $\frac{2}{3}$ full.
- 4. Bake::** Bake for 18-20 minutes, or until a toothpick comes out clean from the center. Let cool completely on a wire rack.
- 5. Fill with Grape Jelly::** Once cool, use a small knife or cupcake corer to remove a bit of the center. Spoon in $\frac{1}{2}$ to 1 teaspoon of grape jelly, then replace the tops (optional).
- 6. Frost and Decorate::** Frost with your favorite buttercream-tinted purple for extra fun-and decorate with sprinkles, grape candies, or edible glitter.

TIPS FOR SUCCESS

Don't overmix the batter-just until it's smooth.

Use room temperature eggs for a fluffier cake.

For the filling, slightly warm the jelly to make it easier to spoon in.

Add grape extract or a touch of purple food coloring to the batter.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/grape-crush-cupcakes-bright-bold-and-bursting-with-flavor/>