

Gnome Cupcakes: The Most Adorable Treat for Any Celebration

Let's dive into how to create these delightful little cupcakes!



OVEN
350°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 box of chocolate cake mix
- 1 cup water
- 1/2 cup vegetable oil
- 3 large eggs
- 1 tub of chocolate frosting
- Red and white fondant (for gnome hats and brims)
- Mini chocolate candies (for eyes)

DIRECTIONS

- 1.** Preheat Your Oven: Set your oven to 350°F (175°C). Line a muffin tin with cupcake liners.
- 2.** Prepare the Cupcake Batter: In a large bowl, combine the chocolate cake mix, water, vegetable oil, and eggs. Using an electric mixer or a whisk, mix until the batter is smooth and free of lumps.
- 3.** Fill the Cupcake Liners: Spoon the batter into the lined muffin tin, filling each cup about two-thirds full to allow for even rising.
- 4.** Bake the Cupcakes: Place the muffin tin in the preheated oven and bake for 18-20 minutes. To check for doneness, insert a toothpick into the center of a cupcake-if it comes out clean, they're ready.
- 5.** Let the Cupcakes Cool: Once baked, remove the cupcakes from the oven and let them cool in the tin for about 5 minutes. Then transfer them to a wire rack to cool completely before decorating.
- 6.** Frost Each Cupcake: Once the cupcakes have cooled, spread a generous amount of chocolate frosting on each one. This will act as the base for the gnome's head.
- 7.** Make the Gnome Hats: Roll out the red fondant and shape it into small cones-these will be the gnome's signature tall hats. If you want to add extra detail, roll a strip of white fondant and wrap it around the base of each hat to resemble a brim.
- 8.** Assemble the Gnomes: Gently place the fondant hats on top of the frosted cupcakes, slightly pressing them into the frosting so they stay in place. Then, add two mini chocolate candies just below the hat to create the gnome's eyes.
- 9.** Serve and Enjoy!: These gnome cupcakes are best

enjoyed fresh but can be stored in an airtight container for up to 3 days. Share them with friends and family and watch as their faces light up with delight!

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

Original recipe: <https://chefmaniac.com/gnome-cupcakes-the-most-adorable-treat-for-any-celebration/>