

## **DOUBLE CHOCOLATE CHERRY COCONUT CUPCAKES**

- ½ cup cherry pie filling
- ¼ cup sweetened shredded coconut
- 1 **TSG Breathtaking Deep Brownie Mix**
- 2 eggs
- ½ stick butter, softened

### **Chocolate Frosting**

- ¾ cup sour cream
- 1 cup semisweet chocolate chips

1. Preheat oven to 350°F. Spray a 6 cupcake tin with non-stick cooking spray
2. Mix the first 5 ingredients together until well blended.
3. Equally divide among the 6-cupcake tin. Bake at 350°F for 30 minutes or until done.
4. For the frosting: melt the semisweet chocolate in a bowl, in microwave for 1 minute. Stir well.
5. Add sour cream to melted chocolate, stir well to incorporate. Allow to sit at room temp for 5 minutes before using. Then frost thickly the cooled brownie cupcakes with the frosting.