## High Heel Cupcakes

(makes 12 "pairs")

1 box cupcake mix
2 containers of white creamy frosting
24 cupcake liners
Food coloring
Piping bags and tips
2 bags of Pepperidge Farm Milano Cookies
1 container of Pepperidge Farm Pirouette Rolled Wafers (wafers must be cut in half)
Assortment of edible decorations
Toothpicks

Cook cupcakes as directed and let completely cool. Once cooled, cut out a thin slice at an angle on the top of the cupcake where the Milano Cookie will be inserted. Frost the cupcake then insert the Milano Cookie. Select a Piroutte and place a generous amount of frosting on the tip and place on the back of the Milano Cookie. Continue to decorate your cupcake.



Once all cupcakes are done, loosely cover them with saran wrap (if needed to be kept overnight). Place toothpicks at the top of the "heel" so the saran wrap doesn't touch your frosting.

