



Cheer Bear's Cheer Up Cupcake

Cake Ingredients:

- 1 box funfetti cake mix
- water, eggs and vegetable oil according to package
- sprinkles

Cake Directions:

Preheat oven to 350°F. Using an electric or stand mixer, combine cake mix and other ingredients on low until well combined. Add in additional sprinkles for more fun. Line cupcake pan with liners and pour batter evenly into cups until $\frac{2}{3}$ full. Bake 15-20 or until a tooth pick comes out clean.

Frosting Ingredients:

- 2 $\frac{1}{2}$ cups cotton candy
- 4 Tbsp. room temp. butter
- 3 cups powdered sugar
- 3 Tbsp. milk
- 2 tsp. vanilla extract

Frosting Directions:

With an electric or stand mixer, mix butter on low for 30 seconds until creamy. Add cotton candy and mix until cotton candy is incorporated with butter (will appear grainy). Add vanilla extract, sugar, and milk and blend on low until frosting is smooth. Beat on high for 30 seconds until light and fluffy. Frost cupcakes once completely cool. Cut out symbol and attach to toothpick. Place on top.

Symbol
Rainbow
Cupcake Flavor
Confetti
Frosting Flavor
Cotton Candy Buttercream

Care Bears FUN



Bedtime Bear's Midnight Snack Cake

Cake Ingredients:

- 1 box blue velvet cake mix
- water, eggs and vegetable oil according to package

Cake Directions:

Preheat oven to 350°F. Using an electric or stand mixer, combine cake mix and other ingredients on low until well combined. Line cupcake pan with liners and pour batter evenly into cups until $\frac{2}{3}$ full. Bake 15-20 minutes or until a tooth pick comes out clean.

Frosting Ingredients:

- 1 cup room temp. butter
- $\frac{1}{2}$ tsp. almond extract (or to taste)
- 4 cups powdered sugar
- $\frac{1}{4}$ tsp. vanilla extract
- yellow food dye

Frosting Directions:

With an electric or stand mixer, combine all ingredients on low until just incorporated. Scrape sides of bowl and then mix on high for 2 minutes. Stop machine and scrape sides of bowl. Turn mixer up to high again to add in yellow dye 1-2 drops at a time until desired color is reached. Frost cupcakes once completely cooled. Cut out symbol and attach to toothpick. Place on top.

Symbol
Moon and Star
Cupcake Flavor
Blue Velvet
Frosting Flavor
Almond Buttercream

Care Bears FUN



Symbol
Rain Cloud
Cupcake Flavor
White
Frosting Flavor
Lemon Cream Cheese

Grumpy Bear's Grumbleberry Cupcake

Cake Ingredients:

- 1 box white cake mix
- water, eggs and vegetable oil according to package
- blue food coloring

Cake Directions:

Preheat oven to 350°F. Add all ingredients in bowl and mix on low for 30 seconds. Increase speed to medium and beat for 2 minutes. Line cupcake pan with liners and pour batter evenly into cups until $\frac{3}{4}$ full. Bake 17-20 minutes or until a tooth pick comes out clean.

Frosting Ingredients:

- 8 oz. softened cream cheese
- $\frac{1}{2}$ cup room temp. butter
- 2 Tbsp. lemon juice (or to taste)
- 1 tsp. vanilla extract
- 3 $\frac{1}{2}$ - 4 cups powdered sugar

Frosting Directions:

With an electric or stand mixer, beat together cream cheese and butter. Slowly mix in powdered sugar until you reach desired consistency. Add in lemon juice to taste. Frost cupcakes after completely cooled. Cut out symbol and attach to toothpick. Place on top.

Care Bears FUN



Symbol
Sun
Cupcake Flavor
Lemonade
Frosting Flavor
Vanilla Whipped Cream

Funshine Bear's Lemon Fun Cupcake

Cake Ingredients:

- 1 box angel food cake mix
- $\frac{3}{4}$ cup water
- $\frac{1}{2}$ cup frozen lemonade concentrate, thawed

Cake Directions:

Preheat oven to 350°F. Mix cake mix, lemonade and water on low for 30 seconds. Increase speed to medium and beat for 2 minutes until well mixed. Line cupcake pan with liners and pour batter evenly into cups until $\frac{3}{4}$ full. Bake 20-22 minutes or until a tooth pick comes out clean. If desired, lightly brush tops of cakes with additional lemonade for extra flavor.

Frosting Ingredients:

- 1 cup cold heavy whipping cream
- 2 Tbsp. sugar (or powdered sugar)

Frosting Directions:

Place bowl and beater attachments in freezer for 15 minutes beforehand for best results. Add ingredients into bowl. With an electric or stand mixer, mix ingredients on low to combine. Switch over to whip on high until you see stiff peaks form. Make sure not to overbeat! Wait until cupcakes have cooled completely to frost. Cut out symbol and attach to toothpick. Place on top.

Care Bears FUN



Symbol
Heart

Cupcake Flavor
Caramel filled French Vanilla

Frosting Flavor
Cinnamon Buttercream

Tenderheart Bear's Caramel Heart Cupcake

Cake Ingredients:

- 1 box french vanilla cake mix
- water, eggs and vegetable oil according to package
- 3 Tbsp. flour
- 24 caramels

Cake Directions:

Preheat oven to 350°F. Using an electric or stand mixer, combine ingredients (except caramels and flour) on low until well combined. Line cupcake pan with liners and pour batter evenly into cups until $\frac{1}{4}$ full. Unwrap caramels and place into a plastic zipper top bag with flour. Close bag and shake until caramels are covered. Drop one caramel in each cup and cover with remaining batter until cups are $\frac{2}{3}$ full. Bake 15-20 minutes or until a tooth pick comes out clean (caramel will still be liquid, but cake should come out clean).

Frosting Ingredients:

- 1 cup room temp. butter
- 1 Tbsp. milk
- 4 cups powdered sugar
- 1 tsp. cinnamon (or to taste)
- 2 tsp. vanilla extract

Frosting Directions:

With an electric or stand mixer, cream butter until smooth. Slowly add in powdered sugar, milk, and vanilla until desired consistency is reached. Add cinnamon to taste. Frost cupcakes when completely cooled. Cut out symbol and attach to toothpick. Place on top.

Care Bears FUN



Symbol
Four Leaf Clover

Cupcake Flavor
Mint

Frosting Flavor
Vanilla Malt Buttercream

Good Luck Bear's Mint Luck Cupcake

Cake Ingredients:

- 1 box white cake mix
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ cup buttermilk
- $\frac{1}{2}$ cup milk
- 1 large egg + 2 egg yolks
- $\frac{1}{2}$ cup shortening
- 2 tsp. peppermint extract (or to taste)
- green food dye

Cake Directions:

Preheat oven to 350°F. In separate bowl, combine sour cream, buttermilk, milk and eggs. In large mixing bowl, combine cake mix, shortening, and half of liquid mixture, mix well. Add last of liquid mixture, mix well. Add peppermint extract and food dye until desired color is reached (2-4 drops). Line cupcake pan with liners and pour batter evenly into cups until $\frac{2}{3}$ full. Bake for 15-20 minutes or until a tooth pick comes out clean.

Frosting Ingredients:

- $\frac{1}{2}$ cup room temp. butter
- 3 $\frac{1}{2}$ cups powdered sugar
- 5 Tbsp. malted milk powder
- 1 $\frac{1}{2}$ tsp. vanilla extract
- $\frac{1}{2}$ cup milk

Frosting Directions:

With an electric or stand mixer, beat butter until fluffy. Add sugar, malted milk powder, milk and vanilla extract. Start mixing on low until well combined. Scrape sides of bowl and then mix on medium for one minute until frosting is fluffy. Frost cupcakes when completely cooled. Cut out symbol and attach to toothpick. Place on top.

Care Bears FUN



Share Bear's
Share-a-Cake

Cake Ingredients:

- 1 box blue velvet cake mix
- water, eggs and vegetable oil according to package
- red food coloring

Cake Directions:

Preheat oven to 350°F. Using an electric or stand mixer, combine cake mix and other ingredients on low until well combined. Add red food dye until shade of purple desired is reached. Line cupcake pan with liners and pour batter evenly into cups until $\frac{2}{3}$ full. Bake 15-20 minutes or until a toothpick comes out clean.

Frosting Ingredients:

- 1 cup room temp. butter
- 1 13 oz. jar of marshmallow fluff or crème
- 4 cups powdered sugar
- $\frac{1}{2}$ tsp. vanilla extract
- pinch of salt

Frosting Directions:

With an electric or stand mixer, beat together butter and vanilla extract. Add powdered sugar and a pinch of salt and beat on medium speed until mixture is creamy. Add marshmallow fluff or crème and beat until well combined. Frost cupcakes once completely cooled. Cut out symbol and attach to toothpick. Place on top.

Symbol
Lollipops

Cupcake Flavor
Purple Velvet

Frosting Flavor
Marshmallow

Care Bears FUN

Care Bear Cake Toppers

Once your cupcakes are completely cooled and frosted, it's time to decorate! Cut out cake topper with an X-acto knife or scissors. Hot glue or tape to a toothpick and then place on top.

Cheer Bear



Bedtime Bear



Grumpy Bear



Funshine Bear



Tenderheart Bear



Good Luck Bear



Share Bear

