



Creepy Cupcake Recipe

Bake these delicious cupcakes for Halloween

Source: <https://www.thespruceeats.com/halloween-cupcakes-5080091>

Method

Preheat the oven to 350 F (177 C). Beat the sugar, butter and vegetable oil in a bowl and whisk until creamy, about 3 minutes.

Melt the chocolate in a microwave or in a heat proof bowl over a saucepan of boiling water, until it is completely smooth.

Add the chocolate and the vanilla to the sugar mixture and beat again. Add the eggs and egg yolks one at a time until just combined.

Whisk together the flour, cocoa powder, cornstarch, salt, and baking soda in a bowl. Mix the sour cream, milk, and water in a separate bowl.

Mix the flour and milk mixtures alternatively into the chocolate mixture until all of the ingredients are combined. Do not overmix.

Line two cupcake pans with cupcake liners. Fill each liner 2/3 full. Bake in preheated oven for 12 minutes, or until the cupcakes are cooked through and come out clean when pricked with a toothpick.

Allow the cupcakes to cool slightly in the pan, remove, and place on a cooling rack to cool completely.

Split the frosting amongst five bowls and dye the colors you wish to use. Some suggestions are green for Frankenstein's monster, black for outlining/trimming, orange for pumpkins, and left some frosting white for mummies and decoration.

Ingredients

Cupcakes (makes 18):

- 1 cup sugar
- 2 ounces (1/4 cup) unsalted butter, softened
- 1/4 cup vegetable oil
- 2 ounces dark chocolate
- 2 teaspoons pure vanilla extract
- 2 eggs

Decoration:

- 2 (16-ounce) cans vanilla frosting
- Gel food coloring, for garnish

- 2 egg yolks
- 1 cup all-purpose flour
- 1/2 cup cocoa powder
- 1 tablespoon cornstarch
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 cup sour cream
- 1/2 cup milk
- 1/4 cup warm water

- Candy eyes, for garnish
- Sprinkles, for optional garnish

SQUIRES
GARDEN CENTRES

