

Halloween Cupcake Recipe

We love these spooky halloween cupcakes, one is never enough!



Method

1. Preheat the oven to 180°C / 350°F / Gas Mark 4.
2. Place the cupcake ingredients in a bowl and beat with an electric hand mixer for 2-3 minutes until light and fluffy.
3. Spoon into the cases and bake for approximately 15-18 minutes until springy to the touch. Cool slightly then transfer to a cooling rack to cool completely.
4. Break the milk and dark chocolate into one bowl and melt gently in the microwave, then add the butter (this will help the chocolate stay soft once set).
5. Melt the white chocolate in a separate bowl (take care not to let it get too hot!).
6. Fill a small piping bag with the white chocolate. Spread each cooled cake with the dark/milk chocolate then pipe white chocolate in rings on top of the cakes with one dot in the very centre. Use a cocktail stick to drag the white chocolate from the centre dot out to make web shapes!

Ingredients

Cupcakes

- 125g/4oz plain flour
- 250g/8oz Carnation Squeezy Condensed Milk
- 1 egg
- ½ Orange zest
- 85g/3oz buttery spread (with 70% fat, eg. Flora Buttery spread)
- 1½ tsp baking powder
- 2-3tsp natural orange food colouring (or a mixture of red and yellow)

Frosting

- 85g/3oz milk chocolate
- 85g/3oz dark chocolate
- 55g/2oz white chocolate
- 1tsp butter

You will also need...

- 12 hole cupcake tin
- Cupcake cases
- Cocktail stick
- Small piping bag

Prep time: **15min** Cook time: **15min** Serves: **12**



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