

Halloween Cupcakes



Spider Web Cupcakes

Ingredients

makes 12

4oz (100g) self-raising flour
1 level tsp. baking powder
4oz (100g) caster sugar
4oz (100g) soft butter or margarine
1 heaped tblsp. cocoa powder mixed with 2 tblsp. boiling water
2 eggs
few drops vanilla essence

Topping

8oz (200g) white chocolate
4oz (100g) dark chocolate

Method

Preheat the oven to 180C/fan 160C/gas mark 4. Line a cupcake tin with 12 cupcake cases.

Beat together all the cake ingredients until the mixture is light & fluffy. Spoon the mixture into the cases so that they are about three quarters full. Bake for 15 - 20 minutes until well risen & the sponge bounces back when gently pressed. Remove from oven & leave for 5 minutes before transferring to a wire rack to cool.

For the topping, break the dark & white chocolate into separate bowls & melt in the microwave on medium for 2 minutes or over a pan of hot water.

Use greaseproof paper or a plastic food bag to make a piping bag & snip the end off.

Spread the white chocolate over the top of each cupcake. Fill the piping bag with the dark chocolate & pipe 3 concentric circles (like ripples on a pond!) over the white chocolate. Drag a skewer or the tip of a knife from the centre of a cupcake, through the circles to the edge. Repeat 6 or 7 times to get a cobweb effect. Repeat with the remaining cupcakes then leave to set.



Cupcake Ghosts

Ingredients

makes 12

4oz (100g) self-raising flour
1 level tsp. baking powder
4oz (100g) caster sugar
4oz (100g) soft butter or margarine
1 heaped tblsp. cocoa powder mixed with 2 tblsp. boiling water
2 eggs
few drops vanilla essence

Frosting

3oz (75g) icing sugar
1oz (25g) cocoa powder
1.5oz (40g) soft butter
2 tblsp. hot water

6 large marshmallows
fondant icing
black piping icing

Method

Preheat the oven to 180C/fan 160C/gas mark 4. Line a cupcake tin with 12 cupcake cases.

Beat together all the cake ingredients until the mixture is light & fluffy. Spoon the mixture into the cases so that they are about three quarters full. Bake for 15 - 20 minutes until well risen & the sponge bounces back when gently pressed. Remove from oven & leave for 5 minutes before transferring to a wire rack to cool.

Mix together the frosting ingredients & spread over the top of each cupcake. Cut the marshmallows in half & place one piece on the top of each cupcake.

Roll out the fondant icing using cornflour to stop it sticking to the work surface & rolling pin. Cut out 12 circles about the size of a saucer but with wavy edges (a bit like a paint splat!). Place over the marshmallow & cupcake so that it is completely covered. Use the black icing to pipe eyes & mouth.

