

Creepy Halloween Skull Cupcakes

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

These Halloween cupcakes are fun to decorate and always a hit at any party I bring them to I was inspired by the movie Night of the Living Dead when I created them They look great in darkcolored or Halloween cupcake liners

Ingredients

— - 1 (15.25 ounce) package devil's food cake mix (such as Duncan Hines) - 1 cup water - 3 large eggs - ? cup vegetable oil - 1 ½ (16 ounce) packages prepared vanilla frosting - 1 (7 ounce) pouch prepared chocolate frosting

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line two 12-cup muffin tins with paper liners. Combine cake mix
2. water
3. eggs
4. and oil in a large bowl; beat with an electric mixer on low speed until moistened
5. about 30 seconds. Beat at medium speed until batter is smooth and creamy
6. about 2 minutes. Spoon batter into the prepared muffin cups
7. filling each 3/4 full. Bake in the preheated oven until a toothpick inserted in the center comes out clean
8. 18 to 20 minutes. Remove from oven and cool tins on a wire rack for 15 minutes. Remove cupcakes from the tins and cool them completely on a wire rack before decorating. Frost each cupcake with a thin layer of white vanilla frosting. For best results
9. refrigerate the cupcakes for 30 minutes to make decorating easier. Remove cupcakes from the fridge and apply a second layer of white frosting. Fill a piping bag outfitted with a small round tip with chocolate frosting and draw a skull face on the cupcakes: pipe large ovals for the eyes
10. two dots for the nostrils
11. and a large "stitched" smile for the mouth. From the Editor The directions for making cupcakes are based on the particular brand mentioned. Follow instructions on box if using a different brand.