



HALLOWEEN CUPCAKES

These spooky cupcakes are a fun project for kids as they work together to make a cupcake batter and top their cupcakes with luscious fondant.



TOOL BOX

Mixing bowl/spatula
Cupcake liners
Cupcake pans
Piping Bags or Ziplock Bag
Glass bowl for ganache
Small saucepan
Large decorating tips



Yield: 12 cupcakes

Total Time: 1 hr 15 min



INGREDIENTS:

Cupcake Batter

- ½ cup + 1 TBSP all purpose flour
- ¼ cup sugar
- ¾ tsp baking powder
- ¼ tsp salt
- ¼ cup milk
- 2 tbsp vegetable oil
- ½ tsp vanilla extract
- 2 tbsp egg (crack the eggs, beat them and measure out 2 tbsp)
- ¼ cup water

Ganache

- 1 cup mini chocolate chips (or chop up the chocolate chips a little if you can)
- 1 cup heavy cream or heavy whipping cream

FUN FACTS!

Candy corn was invented in the 1880s and was first called "chicken feed" because it looked like real corn kernels fed to farm animals.

PREPARATION:

1. In a mixing bowl combine all dry ingredients and mix well.
2. Add wet ingredients and mix until combined.
3. Using cupcake liners: fill up the lines and bake for 20-30 minutes at 350

Instructions for Ganache

1. Place chocolate chips in a heat proof mixing bowl.
2. Heat the cream in a small saucepan over medium heat until it begins to gently simmer.
(Do not let it come to a rapid boil—that's too hot!)
3. Pour over chocolate, then let it sit for 2-3 minutes to gently soften the chocolate.
4. With a metal spoon or small silicone spatula, very slowly stir until completely combined and chocolate has melted. The finer you chopped the chocolate, the quicker it will melt with the cream.
5. Ganache can be ready to use as a drizzle or you can let it sit at room temperature to cool and thicken.
6. Once a little cool and thick, the ganache can be scooped with a spoon to dollop on top of the cupcake.
7. Dip each cupcake into a bowl of sprinkles to evenly cover!



HOW KIDS CAN HELP:

- Show and explain preheating the oven to kids.
- Add paper liners to cupcake tin.
- Measure out, add, and mix together ingredients.
- Use the cookie cutter to cut centers into the cupcakes.
- Fill the piping bag and pipe marshmallow fluff into each cupcake.
- With assistance, if needed, dip tops of cupcakes into chocolate.



COOKING TIP:

If you don't have a 1 in cookie cutter, use the bottom of a large decorating tip to cut into the center of each cupcake.
Make sure the top of each cupcake is smooth once filled with frosting.

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