



Halloween Cupcakes

Make these fun and different Halloween Themed Cupcakes, with Dr. Oetker and FunCakes products. Halloween will be anything but boring with these Cupcakes made by @Taartcreaties_van_laura for deleukstetaartenshop.com. From Spiders to Witches, with this recipe you won't miss anything during Halloween! Choose to make them all, or just the ones you really like. The choice is yours. Delicious for handing out, but also as a dessert during your Halloween dinner!

Boodschappenlijstje



Dr. Oetker Mix for Cupcakes Natural

1-50-112184
€2.09



FunCakes Mix for Swiss Meringue Buttercream 400g

F10145
€4.15



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Food Colour Gel Purple 30g

F44120
€3.55



FunCakes Mix for Enchanted Cream® 450g

F10130
€5.88



FunCakes Chocolate Decorations 3D Ghosts set/6

F50615
€5.75



FunCakes Food Colour Gel Orange 30g

F44145
€3.55



FunCakes Sugar Paste Multipack Halloween 5x100g

F20385
€7.49



Wilton Royal Icing Decorations Halloween set/12

1-29-001614
€4.99



FunCakes Edible Glue 22g

F54750
€2.25



Wilton Icing Color Lemon Yellow 28g

04-0-0031
€2.59



FunCakes Nonpareils Halloween 80g

F51625
€2.65



Wilton Icing Color Orange 28g

04-0-0032
€2.59



Wilton Icing Color Brown 28g

04-0-0044
€2.59



Wilton Icing Color Violet 28g

04-0-0034
€2.59



Wilton Icing Color Red Red 28g

04-0-0036
€2.59



FunCakes Decorating Bags 30cm pk/10

F85100
€3.15



Wilton Decorator Preferred Spatula Angled 32,5cm

02-0-0180
€9.69



Wilton Decorating Tip Open Star #4B

02-0-0159
€2.35



Wilton Recipe Right Muffin Pan

03-3118
€8.39



Wilton Icing Color Ivory 28g

04-0-0040
€2.59



ScrapCooking Messages Character set/87

SC2041
€18.89



Wilton Icing Color Leaf Green 28g

04-0-0047
€2.59



Wilton Icing Color Black 28g

04-0-0037
€2.59



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Round #2A

02-0-0163
€2.35



House of Marie Baking Cups Halloween pk/72

HM5935
€4.35

Ingredients

- Dr. Oetker Mix for Cupcakes Naturel
- FunCakes Mix for Swiss Meringue Buttercream
- FunCakes Rolfondant Multipack Halloween 5x100 g
- FunCakes Edible Colour Gel Orange 30g
- FunCakes Edible Colour Gel Purple 30g
- FunCakes Nonpareils Halloween 80g
- FunCakes Edible Glue 22g
- 70 ml warm tap water
- 220g unsalted butter
- 100g butter/margarine
- 100ml milk
- 2 eggs

Supplies

- FunCakes piping bags 30 cm pk/10
- Dr. Oetker Nozzle Star 13 mm
- Wilton Decorating Tip #010 Round
- Wilton Decorating Tip #233 Grass
- Wilton Recipe Right® Muffin Baking Mold 12 cupcakes
- Wilton Cupcake Baking Cups Creep It Real pk/75
- Scrapcooking Messages Character Set/87
- PME Modelling tools, Bulbous cone
- Cling Film
- Satay Stick

Step 1: Make the batter from the Dr. Oetker Mix for Cupcakes

Place the Wilton Cupcake Baking Cups in the muffin baking pan and preheat the oven to 175°C (hot air oven 170°C). Make the Dr. Oetker Mix for Cupcakes natural batter as directed on the package. Make sure all ingredients are processed at room temperature.

Step 2: Divide the batter among the cupcake pans and bake the cupcakes

Fill a piping bag with the batter and cut off the tip. Spread the batter without the nozzle over the cupcake baking cups and bake the cupcakes for about 22 minutes. Let the cupcakes cool well after baking to decorate properly.

Step 3: Make the figures with the FunCakes Rolfondant Multipack Halloween

Choose to make all the cupcakes or make your favorite! The choice is yours!

Witch's Hat

First, make the Witch's hat by cutting out an approximately 3-inch circle from a flat rolled piece of black fondant. If you don't have a cutter, you can make a ball and press it flat. Prick around the

circle with a skewer to create relief.

Next, take another piece of black fondant and roll a ball from it. Roll the ball into a cone between your fingers. This creates the tip of the hat. Glue the cone to the circle with FunCakes Edible Glue and you have the beginning of the witch's hat.

Roll out a piece of purple fondant and cut it to a height of about 0.5 cm. Stick this around the pointed hat and finish it with a small square of white fondant for the buckle of the hat. Make another smaller square of black fondant and stick it on the white buckle.

Witches' skirts

The witches' skirts are made from a strip of rolled out purple fondant. Cut the fondant at a height of about 2 cm. With the Modeling Tool Taper & Round Point from PME, give the skirt pleats. Roll the tool over the fondant a bit at a time, this will cause the fondant to curl slightly. Then cut the strip to the desired length and make a circle out of this.

Witch legs

The legs are made with small pieces of FunCakes purple and orange fondant. First roll strings of fondant, with a diameter of about 0.5 cm. Then cut off pieces of about 1 cm. With your fingers you can flatten the pieces to your liking. Glue with the FunCakes edible glue always alternating the colors on top of each other. For strength you can prick a spaghetti string through it.

For the shoe, use a small piece of black fondant. Model this into a foot and glue the foot to the legs with edible glue.

Halloween Texts

Roll out a desired color of rolling fondant and insert the letters from Scrapcooking Text & Characters that you want to print, in mirror image. Make sure that the letters stay in a circle diameter of 5 cm. After you have printed the letters in the fondant, you can use a cutter of about 5 to 6 cm all around to cut out the letters.

Spiders

Only black fondant was used for the spiders. Roll a small ball of about 1 cm fondant for the head and

a slightly larger ball for the body. You can flatten the body on the side, making it elongated.

Next make the legs, for this you make a long thin string of the black fondant. The front legs are 1 cm long and a little thicker than the rest. Flatten them a bit and stick the legs to the head with the FunCakes Edible Glue. The other two legs are about 2 cm long. Glue these to the bottom of the head and bend the legs forward until they are flush with the front legs. After this, you can glue the body to the head with FunCakes' edible glue.

The third set of legs are the longest, make these 2.5 cm. Then glue these halfway to the body and bend them forward as well. Make the fourth pair of portions a little shorter, glue these to the bottom of the body and bend them down into a half-moon.

Eyes

Roll out a piece of white fondant a little thicker and place a piece of cling film over it. Use a small round cutter of about 2 cm or the back of a large nozzle to cut out a circle. Putting the foil in between creates a bulge and forms the base of the eye.

Next, roll out a piece of black fondant thinly and cut out smaller circles for the pupil. If you don't have a cutter, make a small ball and flatten it with your fingers. Next, glue the pupil onto the white eyeball.

To make the eyelids, roll out a piece of fondant to desired color and place it over the top of the eye so that the top portion is covered. Cut off the rest and repeat the same on the bottom of the eye with the same color. Make sure in the corners of the eye the fondant touches each other for the best effect!

Finally, make small white fondant between your fingertips and stick it in the pupil. Then stick white fondant the size of the tip of a skewer and stick it in the pupil, diagonally above the white tip fondant. Do this with the eyes on the opposite side for the best result.

Pumpkins

For the face of the pumpkins, roll out a piece of black FunCakes fondant. Then cut out eyes, a nose, and a mouth to your liking. Next, with brown fondant (if you have it) or plain black fondant, make a small roll with a thickness of about 0.5 cm and a length of 1 cm a stem. Finally, make a leaf out of green fondant by forming a ball between your fingers into a leaf. With a knife you can make the veins for detail. You can also use a cutter.

Put all the figures you made with fondant in the refrigerator for an hour to harden so you can decorate your cupcakes more easily.

Step 4: Make the FunCakes mix for Swiss Meringue Buttercream

Make 100 g of FunCakes Mix for Swiss Meringue Buttercream as directed on the package. Then divide the buttercream among three different trays. Leave 1 container of buttercream white and color the other two in the color Orange with the FunCakes Edible Dye Gel Orange and Purple with the FunCakes Edible Dye Gel Purple. Keep stirring until the desired color is achieved. Didn't achieve this? Then you can always add a little edible food coloring!

Step 5: Decorate the different types of Cupcakes with the Buttercream and fondant.

Witches Cupcake

For the tuft on the cupcake, three different colors of buttercream were used. You do this by spraying the three colors side by side onto a piece of cling film and then rolling it closed. Make knots at the ends and cut one end off. Then put this end to the bottom of the piping bag with the Dr. Oetker Nozzle Star 13 mm. Then pipe the tuft from the inside to the outside.

Next, place the witch's hat, witch's skirt and witch's bits on top of the Buttercream. To finish it off, decorate the cupcake with the FunCakes Musket Seed Halloween.

Halloween Texts

Pipe the cupcakes to your desired color with the Dr. Oetker Star nozzle 13 mm. Then place the created text on the cupcake. Then finish with the FunCakes Musket Seed Halloween.

Spiders

Pipe the cupcakes to your desired color with the Dr. Oetker Nozzle Star 13 mm. Then place your made spiders on the cupcakes and decorate with the FunCakes Musket Seed Halloween.

Eyes

Spray the cupcakes to desired color with the Wilton Nozzle #233 Grass and make short upward pulling motions, creating hairs. Place two eyes on top of the hairs, opposite of each other.



Pumpkin

Make sure the buttercream is still soft and pipe the cupcakes with Wilton Nozzle #010 Round. Then flatten it upside down on a piece of baking paper and let the cupcakes harden for 15 minutes on the baking paper in the refrigerator. After 15 minutes, you can take the cupcakes out of the refrigerator and remove the baking paper. A flat disk has now formed, you can still touch this up with a palette knife.

Place your made fondant of the eyes, nose, mouth, stem and leaf on the cupcakes. Until you have a pumpkin with a face.

Now you have different kinds of cupcakes with a Halloween Theme!

This recipe was made possible by @taartcreaties_van_laura.

[Recipe for Halloween Trick or Treat cake with Stripes](#)

[Recipe for Halloween Night Cupcakes](#)

[Recipe for a Monstercake](#)