

# de leukste taarten shop



## Ghost cupcakes for Halloween

These Halloween cupcakes are perfect for any party! With simple FunCakes mixes and a touch of colour, you can create spooky treats, topped off with an adorable chocolate ghost. Fun to make and delicious to enjoy!

## Boodschappenlijstje

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FunCakes Mix for Cupcakes 500g

F10105  
€4.55



FunCakes Mix for Enchanted Cream®  
450g

F10130  
€7.35



FunCakes Food Colour Gel Lime Green  
30g

F44150  
€1.83



FunCakes Food Colour Gel Black 30g

F44105  
€3.65

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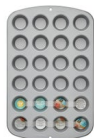
FunCakes Chocolate Decoration White Ghost set/20

F50725  
€7.95



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.89



Wilton Recipe Right Mini Muffin Pan 24 Cups

03-0-0017  
€12.59



Wilton Decorating Tip Open Star #1M

02-0-0151  
€2.35



House of Marie Mini Baking Cups White pk/60

HM0527  
€3.49



## Ingredients

- FunCakes Mix for Cupcakes 250 g
- FunCakes Mix for Enchanted Cream® 75 g
- FunCakes Chocolate Decoration White Ghost
- FunCakes Food Colour Gel Black
- FunCakes Food Colour Gel Lime Green
- 125 g unsalted butter
- 75 ml milk
- 2,5 eggs (ca. 125 g)

## Supplies

- FunCakes Decorating Bags
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Recipe Right® 24 Cup Mini Muffin Pan
- House of Marie Mini Baking Cups White

## Step 1: Bake the cupcakes

Preheat the oven to 180°C (or 160°C for a convection oven) and place the baking cups in the muffin tin. Prepare 250 g of FunCakes Mix for Cupcakes according to the instructions on the package and put the batter in a piping bag. Fill the baking cups about 2/3 full and bake the cupcakes for 15-17 minutes until golden brown and cooked through. Let them cool on the counter.

## Step 2: Make and colour the Enchanted Cream®

Prepare 75 g of FunCakes Enchanted Cream® Mix as directed on the package. Fit a piping bag with



nozzle #1M and use a brush to draw a lime green and black stripe inside the bag using the Food Colour Gels. Carefully fill the bag with the cream.

### **Step 3: Decorate the cupcakes**

Pipe small swirls onto the cooled cupcakes and decorate them with a chocolate ghost.

### **Step 4: Enjoy these spooky Halloween cupcakes!**

*This recipe is made possible by FunCakes.*