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Halloween Night Cupcakes

Celebrate Halloween with these super fun Halloween Night Sky Cupcakes! These Halloween cupcakes are easy to make and therefore are perfect for every Halloween party. It's an ideal recipe to bake together with the kids on an afternoon! These Halloween Night Sky Cupcakes by Wilton consist of a delicious brownie cake cupcake, decorated with a black buttercream and Deco Melts stars and moons. HAPPY HALLOWEEN!

Boodschappenlijstje



FunCakes Deco Melts Yellow 250g

F25115
€4.55



FunCakes Deco Melts Orange 250g

F25120
€3.64



FunCakes Deco Melts White 250g

F25110
€4.55



FunCakes Mix for Buttercream 500g

F10125
€4.07

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FunCakes Mix for Cake Brownie 1kg

F10525
€8.95



FunCakes Food Colour Gel Black 30g

F44105
€3.65



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Nonpareils White 80g

F51515
€2.85



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Ingredients for the Halloween Night Sky Cupcakes

- 500g FunCakes mix for Cake Brownie
- FunCakes Deco Melts Yellow
- FunCakes Deco Melts Orange
- FunCakes Deco Melts Extreme White
- 200g FunCakes Mix for Buttercream
- FunCakes Food Colour Gel Black
- FunCakes Nonpareils White
- 3 eggs
- 50g + 250g unsalted (cream)butter
- 105 ml + 200 ml water

Other necessities for the Halloween Night Sky Cupcakes

- FunCakes Baking Cups Black
- Wilton Recipe Right® Muffin Pan 12 cupcakes
- FunCakes Decoratingbags 30cm
- Wilton Comfort Grip Spatula Straight 22,5cm
- Wilton Rol Parchement Paper
- Skewers

Step 1: Prepare the chocolate cupcakes for the Halloween Night Sky Cupcakes

Before preparing the chocolate cupcakes, make sure all the ingredients are of room temperature and



preheat the oven to 180°C (convection oven 160°C). Mix 500g of the mix for Cake Brownie with 3 eggs, 50g of butter and 105ml of water. Mix the batter at a low speed for 3 minutes until it's a thick batter. Lay the paper baking cups in the muffin pan and divide the batter over the cups (fill the cups about halfway). Bake the cupcakes for 20-25 minutes and let it cool down afterwards.

Step 2: Getting started on the black buttercream for the Halloween Night Sky Cupcakes

Meanwhile, you can get started on the black buttercream that will go on top of the cupcakes. Again, make sure all ingredients are of room temperature. Mix 200g of the mix for buttercream with 200ml of water and let the mixture stiffen up for at least 1 hour on room temperature. Afterwards, beat 250g of unsalted (cream)butter for about 1 minute until loose and then add the buttercream mixture in 4 parts. Keep mixing the entirety before adding the next part, afterwards colour the buttercream solid black using the black food colour gel. You can add the food colour gel while stirring, keep adding a bit of the black food colour gel until you have the desired colour.

Step 3: Prepare the decorations for the Halloween Night Sky Cupcakes

Melt the three colours of Deco Melts separately from each other. You can melt these in the microwave on a maximum heat of 500W. Put the Deco Melts in a bowl in the microwave and stir it well every 15-20 seconds, stop heating once the melts have almost completely melted (small pieces may still be visible).

Put the different colours deco melts in three different decorating bags and cut off a small piece from the bottom. Now, create yellow and orange stars and white moons on the parchment paper and finish the details using skewers. Let it rest for about 10 minutes.



Step 4: Decorate the Halloween Night Sky Cupcakes

Now it's time to decorate the cupcakes! Use the spatula to grab a bit of the black buttercream to put on every cupcake and spread it evenly on the cupcakes. Finish the cupcakes by decorating it with the deco melts stars and moons and some white nonpareils. HAPPY HALLOWEEN!

This recipe is made possible by Wilton.