

Scary Spiderweb Cupcakes

Perfect for a Halloween party, these rich, chocolaty cupcakes are fun to make.

Prep Time: approx. 20 Minutes.

Cook Time: approx. 22-27 Minutes

Ready in approx. 1 Hour 30 Minutes Makes 24 cupcakes.



1 pkg	Betty Crocker Supermoist devil's food cake mix	1pkg
1 1/3 cups	water	315 ml
1/2 cup	vegetable oil	120 ml
3	eggs	3
1 tub	Betty Crocker Rich & Creamy Deluxe White frosting	1 tub
3 drops	red food colour	3 drops
4-5 drops	yellow food colour	4-5 drops
1 tube	Betty Crocker black decorating gel	1 tube
48	large black gumdrops	48

Directions

- 1** Heat oven to 350°F (177°C). Line 24 medium muffin cups with paper baking cups. Mix cake mix according to package directions using water, oil and eggs. Fill cups 2/3 full.
- 2** Bake 22 to 27 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pan to wire rack; cool completely, about 30 minutes.
- 3** Tint frosting with red and yellow food colours to make orange frosting. Spread frosting over cupcakes.
- 4** Squeeze circles of decorating gel on each cupcake; pull knife through gel from centre outward to make web. To make each spider, roll out one gumdrop and cut out 8 strips for legs; place another gumdrop on top. Place a spider on top of each cupcake. Store loosely at room temperature.

Tip: Turn these into Christmas Holly Wreath Cupcakes by using green-tinted frosting, and squeezing circles of Betty Crocker red decorating gel on each. Top with small red cinnamon candy “berries.”

Recipe courtesy of Betty Crocker