

Chupa Chups Ghost Cupcakes



A ghostly surprising cupcake delight, perfect for Halloween.

Recipe supplied by Chupa Chups.

Ingredients

bag Chupa Chups Best Of

bag Chupa Chups Sour Bites

1 cup of plain flour

1/2 cup unsweetened cocoa powder

1 tbsp baking powder

1 cup caster sugar

1 tsp of salt

1/2 cup milk

1 tsp vinegar

1/2 cup of canola oil

2 eggs

white rolling fondant

black food gel

Method:

1. Sieve the flour, cocoa powder and baking powder together in to a large mixing bowl. Add the caster sugar and 1 tsp of salt then set aside.
2. Add 1/2 cup of milk, 1 tsp vinegar, 1/2 cup of canola oil and 2 eggs to another mixing bowl and whisk. Combine the 2 bowls and whisk together. Add 1/4 cup of boiling water and whisk.
3. Evenly distribute the mix in to 12 cup cake cases. Bake for 20 mins at 170c.
4. Frost the cake with your favourite frosting then carefully place the Sour Bites pieces to cover the cake top. Unwrap a Chupa Chups lollipop and place in the centre of the cake.
5. Roll out the white rolling fondant and use a circle cutter to cut in to approx. 8cm circles.
6. Wrap the icing over the top of the lollipop and position in to your best ghost shape. Use a sharp object such as a cocktail stick to mark the eyes.