

CHUPA CHUPS GHOST CUPCAKES

Delightfully spooky, these cupcakes are perfect as a treat on Halloween.

NORMAL	15	20	12

Ingredients

- Chupa Chups Bag 96g
- Chupa Chups Sour Bites 10pk
- 1 cup plain flour
- 1/2 cup unsweetened cocoa powder
- 1 tbsp baking powder
- 1 cup caster sugar
- 1 tsp salt
- 1/2 cup milk
- 1 tsp vinegar
- 1/2 cup canola oil
- 2 eggs
- white rolling fondant
- black food gel

Instructions

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.