CARTOON NETWORK Recipes

GRIM'S CREEPY CUPCAKES

What you will need:

Premade white icing
Black writing icing pen
Candies to decorate : liquorice,
candied chocolates, white chocolate, and the like.

Skull Cupcakes

1 Coat your cupcake with a layer of white icing.
2 With the black icing pen, create two black round circles for the eyes, and two small dots for the nose.
3 Use small white oval candies on the lower half of the cupcake for teeth. They don't have to all be the same colour.

Spider Cupcakes

1 Coat your cupcake with a layer of white icing.
2 Pipe in black lines to look like fur.
3 Add two candies for eyes (red ones would be awesomely spooky!)
4 Finally use eight pieces of black licorice for the spider legs.

Mummy Cupcakes

1 Coat your cupcake with a layer of white icing.
2 Add two candies to represent the eyes. (Be sure to choose eerie colors!)
3 To give the mummy it's wrappings use a rectangle tip to pipe some white icing lines criss crossing along the cupcake so it looks like bandages.
4 Now as a final touch, use the black icing pen to draw a mouth.

Have a happy Halloween!

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GRIM'S CREEPY CUPCAKES

Whip up a sweet serving of spookiness this Halloween!

To make the cupcakes you will need

1 cup or 200 g white sugar
1/2 cup or 115 g butter
2 eggs
2 teaspoons or 10 ml vanilla extract
1 1/2 cups or 190 g all-purpose flour
1 3/4 teaspoons or 8 g baking powder
1/2 cup or 120 ml milk

Here's how to make your Creepy Cupcakes

1 Preheat oven to 350 degrees F (175 degrees C).
Ask an adult to help you do this.
2 Line a muffin pan with paper or silicone muffin liners.
3 In a medium bowl, cream together the butter and sugar with an electric mixer until it's nice and creamy.
4 Beat in the eggs, one at a time then add in the vanilla. Smells good, doesn't it?
5 In a separate, smaller bowl sift the flour and baking powder. Add this a little at a time to the creamy mixture stirring with a wooden spoon until it's just well combined.
6 Stir in the milk and mix slowly until the batter is nice and smooth. The less lumps the better!
7 Spoon the batter into the prepared pan, 3/4 full in each cup.
8 Bake in the overn for 20 - 25 minutes. You'll know they're ready when they're spongey to the touch.

Now add a touch of the ghastly to your creations. There's no wrong way to do this if you use your imagination! Here are some spine-chilling suggestions.

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The Grim Adventures of Billy & Mandy