

Stuffed Halloween Cupcakes

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These Stuffed Halloween Cupcakes are just like your favorite cream-filled cupcakes, only decorated with cute (and EASY) Halloween designs! Moist chocolate cupcakes are stuffed with a cream filling, and decorated with candies and frosting to look like monsters, mummies, vampires, and Frankenstein monsters.

To save time, you can use a boxed chocolate cake mix for the cupcakes if you desire. If you're only doing one or two designs you won't need all of the decorating ingredients, so please read each section to make sure you only get what you need for your project!



 **SERVINGS:** 12 jumbo cupcakes



PREP TIME

30 mins

COOK TIME

28 mins

TOTAL TIME

58 mins

INGREDIENTS

FOR THE CHOCOLATE CUPCAKES:

- 8 oz semi-sweet chocolate, finely chopped
- 2 oz coconut oil, (1/4 cup, can substitute vegetable oil if desired)
- 8 fl oz coffee or water, (1 cup)
- 2 large eggs, at room temperature
- 8 fl oz buttermilk, (1 cup), at room temperature
- 1 tsp vanilla extract
- 7 oz granulated sugar, (1 cup)
- 9 oz all-purpose flour, (2 cups)
- 2 oz unsweetened cocoa powder, (2/3 cup)
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt

FOR THE FROSTING:

- 8 oz unsalted butter, at room temperature
- 24 oz powdered sugar, (6 cups)
- 6-8 TBSP International Delight French Vanilla coffee creamer
- 1/4 tsp salt

- 1 tsp vanilla extract
- gel food coloring, I used Americolor Electric Purple, Electric Green, Electric Yellow, Electric Orange, and Electric Blue

FOR THE DECORATIONS:

- 24 candy eyeballs
- 1 can cherry pie filling
- 1 cup bone-shaped sprinkles
- 1 cup chocolate jimmies
- Candy fangs
- Chocolate chews, like Tootsie Rolls
- Fruit chews, like Starburst or Laffy Taffy
- Colored licorice
- Gummy rings, like gummy LifeSavers
- Red string licorice

INSTRUCTIONS

TO MAKE THE CUPCAKES:

1. Preheat the oven to 325 F. Spray two jumbo muffin tins with nonstick cooking spray, and place a square of parchment in the bottom of each—this will help with removal later on.
2. Combine the chopped chocolate and coconut oil in a bowl, and microwave for 1 minute. Stir, and if the chocolate is not completely melted, microwave for a little while longer, just until the chocolate is melted and smooth. Cool to room temperature.
3. Combine the melted chocolate/oil, coffee or water, eggs, buttermilk, vanilla, and sugar in the bowl of a large stand mixer fitted with a paddle attachment, and mix until combined.
4. In a separate bowl, sift together the flour, cocoa powder, baking powder, baking soda, and salt. Add the dry ingredients to the wet ones, and mix until combined. (It will be lumpy.) Scrape the bottom and sides of the bowl well, then run the mixer for 2 minutes on medium-low speed, until the batter is smooth.
5. Fill each cupcake cavity 2/3 full. Bake at 325 F for 25-28 minutes, until the tops spring back when lightly pressed and a toothpick inserted into the center comes out with just a few moist crumbs attached. Cool completely before decorating.
6. When stuffing the cupcakes, you'll follow the same procedure each time: use a sharp paring knife to cut a cone-shaped hole in the top of each cupcake. Fill each hole with whatever the design specifies, leaving a small amount of room at the top. Cut off the bottom of the cone, and place the top of the cupcake back over the hole.

TO MAKE THE FROSTING:

1. Beat the butter with an electric mixer on medium speed for 1-2 minutes, until creamy and light in color. Add the powdered sugar, 6 TBSP of creamer, salt, and vanilla, and mix well, until light and

fluffy. If the frosting is too stiff for your liking, slowly stream in the remaining 2 TBSP creamer, a bit at a time, until you get a texture you like.

MUMMY CUPCAKES:

1. Fill the holes in the cupcakes with bone-shaped sprinkles, leaving a small amount of room at the top, then place the top of the cupcake back over the hole.
2. Fill a piping bag with frosting and fit it with a small flat tip (I used Ateco tip #101). Pipe two dabs of frosting on the cupcake and press on candy eyes. Pipe a long, flat strand of frosting from one side of the cupcake to the other. Next pipe a second strand running in the opposite direction and crossing over the first—almost as if you're making an asterisk of frosting on the cupcake. Continue to pipe criss-crossing strands of frosting, going in all different directions, until the top is nearly covered with frosting "bandages." Be sure to run a few over the outer edges of the eyes to cover the eyes with the bandages a bit.

MONSTER CUPCAKES:

1. Divide the frosting in quarters and color it bright purple, yellow, orange, and red. (Or any other colors of your choice!) Fit four piping bags with couplers, and fill them with the frostings. Fill the holes in the cupcakes with a big squirt of frosting, and cover them with the cupcake tops.
2. Fit each bag with a grass piping tip (I used Ateco tip #133). Pipe monster "fur" all over the top of each cupcake. Press two eyes on each monster. To make their noses, shape bits of fruit chews into circles, ovals, or teardrop shapes. For their ears, cut gummy rings in half, or snip pieces of colored licorice into 1-inch pieces and fringe the ends.

VAMPIRE CUPCAKES:

1. Fill a piping bag with white frosting. Coarsely blend the cherry pie filling in a blender or food processor, until the cherries are broken up but still a bit chunky. Fill the holes in the cupcakes with a little squirt of frosting and a big spoonful of cherry pie filling, and cover them with the cupcake tops.
2. Pipe a swirl of frosting on top of each cupcake, and use a small spatula to smooth it out. Wait 10 minutes for the frosting to crust over slightly. While you're waiting, make the decorations: flatten a chocolate chew into a long, thin rectangle, and use a sharp knife to cut it into a wide triangle shape to represent the vampire's widow's peak hair. Flatten half of a red fruit chew out, and cut it into a smile shape.
3. After 10 minutes, take a smooth paper towel (like Viva brand) and lay it over the top of the cupcake. Lightly press down and smooth out any uneven ridges on the frosting. Add the chocolate hair to the top of the cupcake, and two candy eyes below that. Add the mouth, and press the candy fangs on top. If desired, take a toothpick dipped in red food coloring and add red drips to the bottom of the fangs and at the bottom of the vampire's face.

FRANKENSTEIN CUPCAKES:

1. Color the frosting bright green, and place it in a piping bag fitted with a large round tip or coupler. Fill the holes in the cupcakes with a big squirt of frosting, and cover them with the cupcake tops.
2. Pipe a swirl of frosting on top of each cupcake, and use a small spatula to smooth it out. Press chocolate jimmies in a line across the top of each cupcake for the monster's hair.
3. Wait 10 minutes for the frosting to crust over slightly. While you're waiting, make the decorations: cut a chocolate chew in half. Roll one end of each half between your fingers to make it longer and sharper—almost like a golf tee shape. These will be the bolts in his neck. Repeat until you have two bolts per cupcake. Cut a 1-inch segment of red string licorice for each cupcake.
4. After 10 minutes, take a smooth paper towel (like Viva brand) and lay it over the top of the cupcake. Lightly press down and smooth out any uneven ridges on the frosting. Add two eyes to the cupcakes, and the licorice smile. Press the candy bolts into the side of the cupcake. Finish by giving each Frankenstein a dab of frosting for a nose.



MEASURING TIPS

Our recipes are developed using weight measurements, and we highly recommend using a kitchen scale for baking whenever possible. However, if you prefer to use cups, volume measurements are provided as well. PLEASE NOTE: the adage "8 oz = 1 cup" is NOT true when speaking about weight, so don't be concerned if the measurements don't fit this formula.

recipe found on: <https://www.sugarhero.com/stuffed-halloween-cupcakes/>

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