

Featured Recipe

Haunted Forest Cupcakes

By: Amber Patton

What You Need

- 6 chocolate cupcakes
- ½ cup chocolate icing
- 1 cup melting chocolate
- ¼ cup white decorator icing
- wide round decorator tip (Wilton #12)
- 2 pastry bags
- 36 mini chocolate chips
- 6 toothpicks
- 1 Haunted Tree Pattern



1. Create your own 4 to 5 inch haunted tree pattern on white paper. Place the pattern under a large piece of parchment paper, so you can see the pattern through the paper.
2. Melt chocolate according to the package directions. Pour it into a plastic bag, or pastry bag. Cut the tip off the corner of the bag.
3. Hold the bag over the tree pattern and squeeze the bag gently to fill in the pattern with chocolate. Make 6 trees
4. While the chocolate is still soft, carefully insert a toothpick into the chocolate at the base of the tree. Once the chocolate hardens, this toothpick will be the tree's support when you add it to the cupcake.
5. Add mini chocolate chips midway up the trunk of each tree for eyes and a mouth.
6. Frost the cupcakes with the chocolate icing.
7. Make a ghost on each cupcake with the white decorator icing. Use a large round decorator tip and a pastry bag.
8. Give each ghost 2 eyes and 1 mouth with the mini chocolate chips.
9. Once the trees have cooled and hardened, gently remove them from the wax paper. Insert the toothpick on the bottom of the tree into the top of the cupcake behind the ghost.

Line up several cupcakes to form a haunted forest.