



Chocolate Ghoul Cupcakes

A rich, chocolatey cupcake made with delicate sponge, real chocolate buttercream, and topped with fluffy marshmallow ghouls for the perfect family-friendly spooky Halloween treat.



Prep time:
30mins

Baking time:
30mins

Serves:
12

Ingredients

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For the cupcakes

175g plain flour
40g Menier Cocoa Powder
1½ tsp baking powder
½ tsp bicarbonate of soda
250g caster sugar
Pinch salt
100ml sunflower oil
2 large free-range eggs
2 tbsp milk
125ml boiling water

For the chocolate buttercream

225g Menier Milk Chocolate, finely chopped
225g unsalted butter, at room temperature (slightly softened)
300g icing sugar
60g cocoa powder, sifted
1 tsp vanilla extract

For the decoration

12 Epic Snax Giant Toastin' Marshmallows
Googly eyes (2 per cupcake)
Black Edible Food Art Pen
200g icing sugar + 1-2tbsp water

You'll need:

A piping bag
A star-shaped piping nozzle
Cupcake cases
12-hole muffin tin

Method

1. Preheat the oven to 180C/160C Fan/350F and line a 12-hole muffin tin with paper cases.
2. Sift the flour, cocoa powder, baking powder and bicarbonate of soda into a large mixing bowl. Add the caster sugar and a pinch of salt.
3. Add the sunflower oil, eggs and milk and beat until smooth. Add the boiling water and mix again until silky smooth.
4. Scoop the batter into a large mixing jug and pour evenly between the paper cupcake cases, or use a cookie scoop to evenly distribute the batter. Bake on the middle shelf of the preheated oven for 20–25 minutes, or until well-risen and a wooden skewer inserted into the middle of the cakes comes out clean.
5. Leave the cakes to cool in the tin for about 5 minutes, then transfer to a wire rack to cool completely.
6. Meanwhile, make the buttercream. Melt the chocolate in a heatproof bowl set over a small saucepan of simmering water, until smooth. Remove from the heat and set aside to cool.
7. Beat the butter, icing sugar and cocoa powder together using an electric hand whisk, until pale and fluffy. Once the chocolate has cooled, add to your bowl and whisk again until you have a smooth buttercream.
8. When the cupcakes cool, make your 'ghouls'. Take 12 Epic Snax Giant Toastin' Marshmallows, and draw on a smiley or shocked mouth with your edible black pen.
9. Fill a piping bag fitted with a star nozzle with the chocolate buttercream. Pipe the buttercream over the top of the cupcakes in a circular motion, then top each cupcake with an Epic Snax Giant Toastin' Marshmallow.
10. Mix the icing sugar (sifted) and water - go easy on the water: you want an icing that will drip but not so runny it doesn't set. Pour a tablespoon of icing over the top of each marshmallow ghoul and then use a tiny amount on the back of each googly eye to stick these on as well.
11. Eat immediately, or keep in an airtight container for up to 3 days.

