

# Cherrybrook Kitchen®

## "BOO"tiful Halloween Cupcakes

### You will need:

- 1 box of Cherrybrook Kitchen Chocolate Cake mix
- 1 box of Cherrybrook Kitchen Vanilla Frosting mix
- 1 box of Cherrybrook Kitchen Sugar Cookie mix
- Rice Milk
- Margarine
- Orange food coloring (or a combination of yellow and red)
- Black food coloring
- Bat cookie cutter

### Directions:

#### **Cupcake:**

1. Bake cupcakes according to package instructions and set aside to cool.
2. Remove 1 1/2 C. of frosting mix (set remainder aside) and blend with 3/4 C margarine and 1 TBS. rice milk until smooth.
3. Add orange food coloring until the frosting is the desired "pumpkin orange".
4. Once cupcakes have cooled completely, frost with orange frosting.

#### **Bat cookie:**

1. Mix remaining frosting mix with 3 tsp. of rice milk (you may decrease rice milk to 2 1/2 tsp. if you want a thicker frosting like consistency).
2. Add black food coloring until desired color is achieved. Set aside.
3. Prepare sugar cookie mix according to directions and instead of rolling into individual balls, gather up all the dough into one large ball and wrap tightly in plastic wrap.
4. Refrigerate for 30 minutes until dough is chilled and firm.
5. Remove the dough from refrigerator and dust counter with flour.
6. Roll out dough to 1/4" thick and cut out bat cookies with cookie cutter. You can either freeze the extra dough or cut out other various cookies with Halloween themed cookie cutters.
7. Bake on an ungreased cookie sheet for 6-7 minutes or until a light golden brown.
8. Allow to cool for 1 minute before removing to a cooling rack.
9. Once cookies are completely cooled, frost with black glaze. Allow glaze to set until it is hardened.
10. if desired, you may use white decorator frosting to add "bat eyes".

**Serving size: 12 cupcakes**

**ENJOY!**