SNICKERS Black Velvet Witches’ Brew Cupcakes
RECIPE

SNICKERS Black Velvet Witches’ Brew Cupcakes



TIME	15 minutes
INGREDIENTS	19 items
MAKES	12 servings

Prepared with an intense chocolate flavor cake and a vibrant green frosting, these whimsical Halloween cupcakes make a fantastic dessert resembling a bubbling, mystical potion.

INGREDIENTS

Cupcakes:

- 1 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt

- 1/2 cup packed brown sugar
- 1 egg
- 1/3 cup canola oil
- 1 tsp black food coloring
- 1 tsp vanilla extract
- 1/3 cup low-fat buttermilk, at room temperature
- 4 SNICKERS Fun Size, chopped

Cream Cheese Frosting:

- 1/2 cup low-fat cream cheese, softened
- 1 tbsp butter, softened
- 2/3 cup confectioners' (icing) sugar
- 1/2 tsp vanilla extract
- 1/2 tsp green food coloring
- 2 tbsp green dragées or sprinkles
- 24 candy eyes

Cupcakes:

1. Preheat oven to 350°F. Line 12 mini muffin cups with black paper liners.
2. In medium bowl, whisk together flour, cocoa powder, baking powder, baking soda and salt.
3. In large bowl, using electric mixer, beat together brown sugar, egg, oil and black food coloring until well combined. Beat in vanilla. Alternately add the flour mixture in 2 parts and the buttermilk in 1 part, starting and ending with flour mixture. Stir in chopped SNICKERS.
4. Scrape batter into prepared cupcake pan; smooth top.
5. Bake for 15 to 18 minutes or until tester inserted into center of cupcake comes out clean. Let cupcakes cool completely in pan on wire rack.

Cream Cheese Frosting:

1. In medium bowl, using electric mixer, beat together cream cheese and butter until combined and smooth. On low speed, beat in confectioners' sugar, vanilla and green food coloring until incorporated. Beat on high speed until light and fluffy, about 30 to 60 seconds.
2. Transfer frosting to piping bag fitted with medium round tip. Pipe frosting evenly onto cupcakes. Garnish with green dragées and candy eyes.
3. Insert two 2-inch pieces of striped straws or candy sticks into each cupcake to resemble a pair of "witch's legs." For "witch's boots," fill small piping bag with melted dark chocolate or candy melts and pipe 2 boots, each about ½-inch in length, onto parchment paper–lined baking tray. Let stand until chocolate is set. Using more melted chocolate, adhere a boot to each leg. Let stand until chocolate is set. Alternatively, use witch's leg cake toppers.
4. Dragées are small colored balls used as cookie and cake decorations. They can be found at bulk foods stores, specialty stores and online.

NUTRITION INFORMATION

Per 1 cupcake

Calories	250
Fat	11g
Saturated Fat	3g
Cholesterol	25mg
Sodium	190mg
Carbohydrate	35g
Fiber	1g
Sugars	24g
Protein	3g

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SNICKERS BLOOD RED CRINKLE COOKIES.

Cooking time

25 mins

Ingredients

12 items



SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items



SNICKERS CREPE CAKE.

Cooking time

40 mins

Ingredients

14 items



SNICKERS EASTER EGG BLONDIES.

Cooking time

35 mins

Ingredients

12 items

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