SNICKERS MINI “WEREWOLF” CUPCAKES.
RECIPE

SNICKERS MINI “WEREWOLF” CUPCAKES.



TIME	20 mins
INGREDIENTS	6 items
MAKES	24 servings

These adorable mini Halloween “werewolf” cupcakes will make you howl with delight.

INGREDIENTS

- vanilla cake mix ~450g
- 7 SNICKERS Fun Size
- 450g dark chocolate frosting
- 48 small candy eyes
- 24 chocolate chips

- 48 peanut halves

INSTRUCTIONS.

1. Preheat oven to 180 °Celsius. Line 24 mini muffin cups with paper liners. Prepare cake mix according to package directions; fold in chopped SNICKERS.
2. Scrape 2 tbsp batter into each muffin cup, reserving remaining batter for another use.
3. Bake for 10 to 15 minutes or until tester inserted in center comes out clean. Let cool completely on rack.
4. Spoon frosting into piping bag fitted with small star tip. Starting from center, pipe spikes all over top of each cupcake to resemble fur, ears and whiskers of “werewolf.” Decorate each cupcake with 2 candy eyes, chocolate chip for nose and 2 peanut halves for fangs.
5. For more elaborate decoration, pipe red mouth onto each cupcake with store-bought tube of red icing.

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SNICKERS MINI PEANUT BUTTER MUFFIN

Cooking time

15 mins

Ingredients

11 items



SNICKERS CHEESECAKE CUPS.

Cooking time

35 mins

Ingredients

9 items



SNICKERS FROZEN DESSERT BAR BROWNIE BOMBES.

Cooking time

55 mins

Ingredients

5 items

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