

# Fearsome Ghost Cupcakes



Oh, no! Where did my arms go? When building your Silly Feet creature's rounded top, you can cut down on the icing by first topping your cupcake with a round cookie or mini muffin. Great for a Baby Shower Ghostly Bash!

For Basic White, Yellow Or Chocolate cake recipes visit:

<http://www.unique-babyshower-gifts.com/baby-shower-cake-recipes.html>

For Basic Buttercream, Chocolate Buttercream and Royal Icing recipes visit:

<http://www.unique-babyshower-gifts.com/icing-recipes.html>

For All The Tools You'll Need For This Cake Visit Our Wilton Store:

<http://astore.amazon.com/uniquebabyshowergiftswilton-20>

# Fearsome Ghost Cupcakes

## Ingredients:

- \* Leaf Green Icing Color Easy-Add Leaf Green Icing Color
- \* Black Icing Color Easy-Add Black Icing Color
- \* Buttercream icing
- \* cornstarch

## Makes:

each cupcake serves 1

## Tools:

- \* Wacky Witch Silly-Feet! Silicone Baking Cups Easy-Add Wacky Witch Silly-Feet! Silicone Baking Cups
- \* Cookie Sheet Easy-Add Cookie Sheet
- \* Tip: 1A Easy-Add Tip: 1A
- \* Tip: 3 Easy-Add Tip: 3
- \* Spatula Easy-Add Spatula

## Instructions:

### Step 1

Bake and cool cupcakes in silicone cups supported by cookie sheet.

### Step 2

Using tip 1A and stiff consistency buttercream, pipe a mound of icing on top for head, pulling out and over at end. Smooth head with spatula. Pipe tip 4 dot eyes (flatten and smooth with finger dipped in cornstarch). Pipe tip 3 dot pupils (flatten and smooth).

For Great Savings And Special Deals On All Wilton Products Please Check Out Our Wilton Affiliate Store:

<http://astore.amazon.com/uniquebabyshowergiftswilton-20>

For more instructions and patterns visit:

<http://www.wilton.com/idea/Fearsome-Ghost-Cupcakes>