

Creepy Cupcakes

Recipe By: [CulinArt](#)

Servings: 24

Categories: Desserts, Cakes

Amount	Measure	Ingredient	Preparation Method
½	pound	unsalted butter	
2	cups	sugar	
1	teaspoon	vanilla extract	
4	large	eggs	
3	cups	cake flour	or all-purpose sifted
1	tablespoon	baking powder	
¾	teaspoon	salt	
1	cup	milk	

Preheat oven to 350 degrees.

Place butter in the bowl of a stand mixer and beat it until it is light and fluffy, about 3 to 4 minutes. Add the sugar and vanilla and beat until well combined. Add the eggs, one at a time, until combined.

Sift together the flour, baking powder and salt. Add about 1/2 of the flour mixture to the butter, mix until incorporated, add about 1/2 the milk, mix until incorporated, add the remaining flour, mix until incorporated and finally add the rest of the milk, mix until incorporated.

Line muffin or cupcake tins with paper cupcake liners. Fill each liner about 3/4 full with batter. Bake in pre-heated oven about 15 to 20 minutes, or until cooked through and the top begins to turn golden brown. Remove from oven and let cool.

Decorate as desired.

For Halloween Cupcakes:

Frost tops with orange-colored frosting, draw faces with melted chocolate or red-colored frosting.

See other recipe for Frosting.