



Where simple goodness begins.®

Chocolate Batty Cupcakes

These easy cupcakes are fudgy and deliciously scary!

Preparation time: 1 hour 15 minutes

Baking time: 18 minutes

Yield: 24 cupcakes

Cupcakes Ingredients:

1 (18.25-ounce) package Devil's food chocolate cake mix
1 1/4 cups buttermilk*
1/2 cup LAND O LAKES® Butter, softened
3 eggs

Frosting Ingredients:

1/2 cup **LAND O LAKES® Butter**
3 cups powdered sugar
2/3 cup unsweetened cocoa
2 tablespoons light corn syrup
1 teaspoon vanilla
4 to 5 tablespoons milk

Decorations:

24 chocolate kiss-shaped candies, unwrapped
Black decorator gel
48 red cinnamon candies, if desired
48 sliced almonds
1 (9-ounce) package fancy chocolate wafers
Nonpareils, if desired



Preparation:

- Heat oven to 350°F. Place paper baking cups into 24 muffin pan cups; set aside.
- Combine all cupcake ingredients in large bowl; beat at medium speed until well mixed.
- Spoon batter evenly into prepared muffin pan cups. Bake for 20 to 22 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes in pans; remove to wire cooling rack. Cool completely.
- Melt 1/2 cup butter in 3-quart saucepan over low heat. Remove from heat; stir in powdered sugar, cocoa, corn syrup, vanilla and enough milk for desired spreading consistency. Frost cooled cupcakes.
- To create bats, place 1 candy kiss at an angle on cupcake for bat head. Attach 2 red cinnamon candies for eyes using decorator gel. Pipe edged with decorator gel; dip in nonpareils. Add 2 sliced almonds for ears.
- Cut chocolate wafers in half with sharp knife. At serving time, place wafer halves into cupcakes for wings.

*Substitute 4 teaspoons vinegar or lemon juice and enough milk to equal 1 1/4 cups; let stand 5 minutes.

Recipe Tips:

- If you attach cookie wings too early they will absorb moisture from frosting and break.
- Fill each paper baking cup with equal amount of batter so all cupcakes are same size. A spring loaded ice cream or cookie scoop can be used to place batter into paper baking cups.
- If frosting is too dry to spread, beat in additional milk, 1 teaspoon at time, until creamy.

Nutrition Facts (1 cookie): Calories: 290, Fat: 13g, Cholesterol: 60mg, Sodium: 340mg, Carbohydrates: 42g, Dietary Fiber: 2g, Protein: 4g