

FREE

HALLOWEEN CUPCAKE DESIGNS

www.cupcakeideasbook.com



I CAN'T WAIT
TO SINK MY TEETH
INTO ONE OF THESE
CUPCAKES!



Halloween Cupcake Designs
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<http://cupcakeideasbook.com>

Cupcake Ideas, Supplies, and Helpful Hints

Thanks for downloading these Halloween Cupcake Ideas. We think they're pretty cool and hope you'll enjoy using them as much as we have.

Decorating cupcakes should, first and foremost, *be fun!*

Lately, we've been hosting weekly cupcake decorating parties. It probably won't surprise you to know that it's pretty easy to entertain *a bunch of 20-somethings* when you've got a supply of cupcakes, frosting, sprinkles, and assorted candies and tools.

If you've got kids, they'll love it too.

Or, if you just want to blow the socks off some of the other moms at your child's parties, this is a good place to start! These designs can be as simple or as complex as you want to make them.

Depending on what you want to do, there are a few tools that will make things easier.

We've included some photographs of real cupcakes, to show that there's a range of sophistication!





Cupcake Ideas, Supplies, and Helpful Hints

Choose your favorite cake or cupcake recipe. A basic chocolate or white cake recipe always seems to please. But lately, we've tried other types too, like a mocha cupcake with real coffee and a lemon-blueberry cupcake that's really good. Check out website <http://cupcakeideasbook.com> for a few recipes.

As for tools, well, you can keep it basic, add a few advanced items, or go all out into baking semi-pro status. We're not going to deal with a lot of the advanced items here, but there are three listed below that are mighty handy.

In addition to the usual baking items, like flour, butter, or cake mix, you should have on hand:

Basics	Advanced
<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Paper cupcake liners <input checked="" type="checkbox"/> Muffin pan <input checked="" type="checkbox"/> Spatula <input checked="" type="checkbox"/> Small spreader or rubber/plastic spatula <input checked="" type="checkbox"/> Basic food coloring set <input checked="" type="checkbox"/> Candies, marshmallows, assorted goodies 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Pastry bag-(about \$5 for a 12" vinyl bag. Get this at a cooking supply store or online. <input checked="" type="checkbox"/> #2 pastry tip-This is a simple pinhole tip for the pastry bag. Lets you make outlines, write letters, and make pinpoint for eyes, nostrils, and other designs. Get this at a cooking supply store or online. <input checked="" type="checkbox"/> Additional food coloring-Comes in various colors. Get this at a cooking supply store or online.
<p>Use a royal icing (meringue or egg-white based) to layer light colors on top of dark colors more easily.</p> <p>For a simpler design, eliminate some of the details, as you can see from the photos of the finished cupcakes in this guide.</p> <p>Royal Icing</p> <p>Creating a royal icing is a lot simpler than it sounds. You can either use egg whites or, if you're concerned about using raw egg whites, you can purchase an inexpensive container of meringue powder and use it instead.</p> <p>1/4 cup of meringue powder or 4 egg whites from large eggs 1/2 cup of water (only if using meringue powder) 4 cups (2 boxes) of confectioner's sugar (powdered) 1/4 cup butter (optional)</p>	<p><i>Royal Icing continued...</i></p> <ol style="list-style-type: none"> 1. Beat the water and meringue powder together in a bowl until the mixture forms little peaks. 2. Slowly add the powdered sugar (you can sift it for a finer frosting) until it's all mixed and begins to stiffen again. 3. Add the butter and beat until it reaches a stiff but pliable consistency. <p>If using egg whites instead of meringue powder, don't use water. Beat the eggs in step 1 until they peak, and then follow steps 2 and 3.</p> <p>Scoop out frosting into different small bowls. Mix a different color in each bowl. The frosting should remain pliable for at least 30 to 45 minutes, especially if you added a bit of butter.</p>

VAMPIRE

Directions



1. Apply the background color first.
2. Use a dollop of light frosting for the face, leaving plenty of room above for the hair.
3. Add a tan colored frosting for the nose, chin, and under the eyes if you want.
4. Use a dark, black if possible, frosting to shape the hair, eyebrows, and open mouth. If you decide not to use white on the eyes, add the black eyes now.
5. Use light frosting to add the ears and teeth.
6. A bit of runny red frosting makes for an easy-to-apply blood!

Visual Frosting Guide



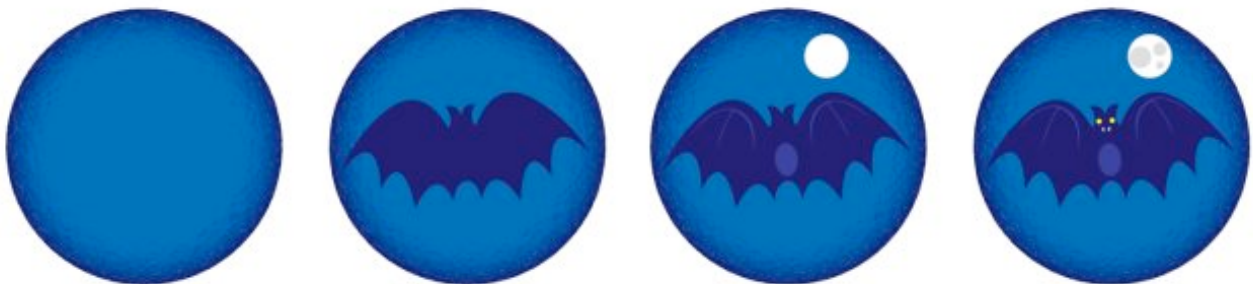
VAMPIRE BAT

Directions



1. Apply the background color first.
2. Using the pastry bag and tip, or a tube of gel coloring, draw the outline of the bat.
3. Add the other elements, as desired, using lighter blue or purple frosting.
4. Use candies for the eyes, or a small dollop of yellow or white frosting.
5. Add the moon, as desired.

Visual Frosting Guide



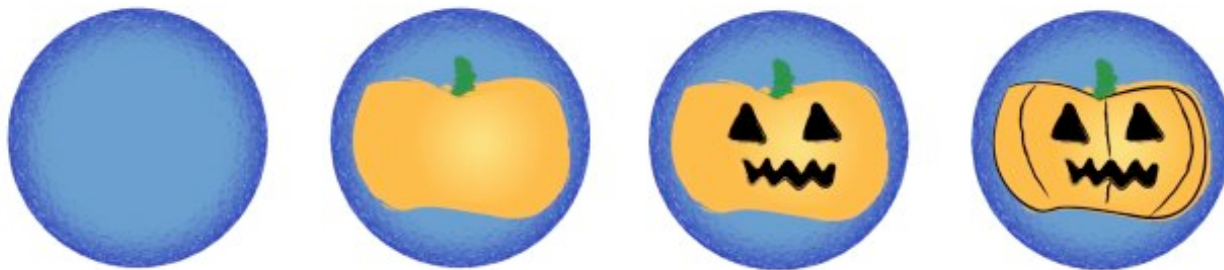
JACK O' LANTERN

Directions



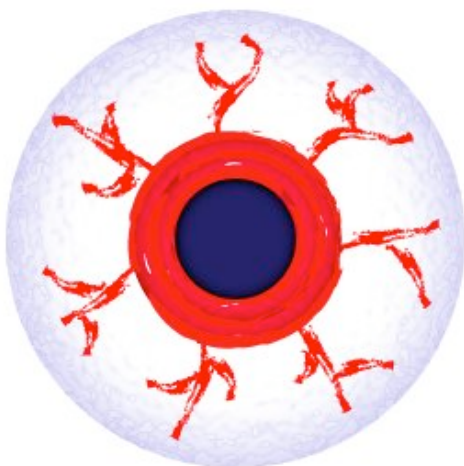
1. Use either white frosting, blue frosting (as shown) or a dark frosting to contrast with the orange color.
2. Use a small spatula or spreader to create a rounded square shape with a slight indent at the top.
3. Add the green stem with green candy or frosting.
4. Add the eyes and mouth with a pastry bag and tip, tube of gel color frosting, or with a toothpick.
5. Add the lines with a pastry bag and tip or a tube of gel color frosting.

Visual Frosting Guide



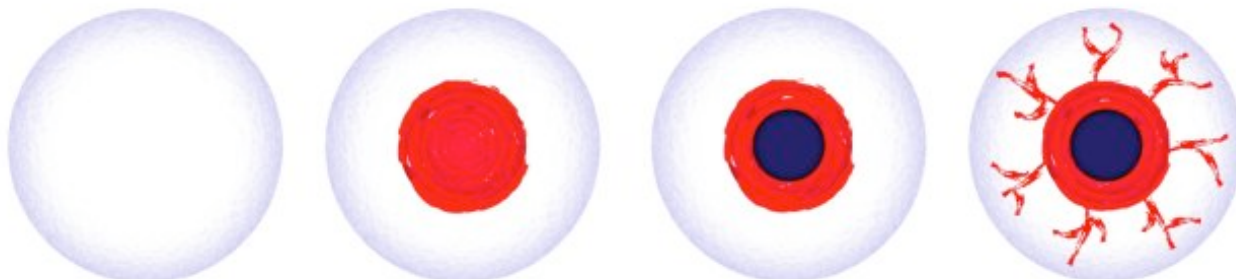
CREEPY EYEBALL

Directions



1. Use white frosting for the background, red for the iris and the veins, black or blue frosting for the pupil.
2. You can use the pastry bag or a tube of gel color frosting to create the iris and pupil. Or use a round candy for the pupil.
3. Use the pastry bag, tube of gel color frosting, or a toothpick to lay down the bloodshot veins with red frosting.

Visual Frosting Guide



THE SCREAM

Directions



1. Use a dark frosting background.
2. Use a small spatula or spreader to create the body and head.
3. Using brown or black frosting, use a pastry bag and tip or tube of gel color frosting to make the mouth and nostrils.
4. Use small candies for the eyes or experiment with the pastry bag and tip or tube of gel color frosting.
5. Add the hands with a small spreader, toothpick, ice cream stick or the pastry bag and tip.

Visual Frosting Guide



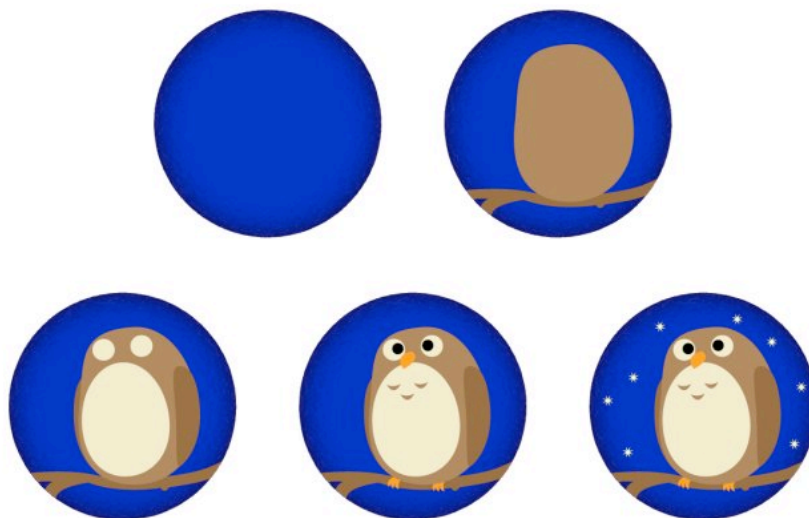
OWL

Directions

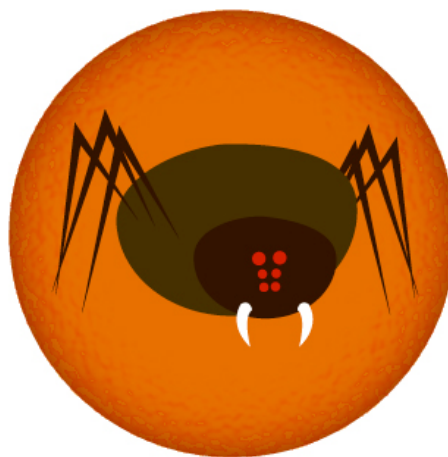


1. Use a dark blue or purplish frosting background.
2. Use a small spatula or spreader to create the body.
3. Using a light frosting, make three circles: one big one for the belly and two smaller ones for the eyes.
4. Use small candies for the eyes or experiment with the pastry bag and tip or tube of gel color frosting.
5. Save some orange frosting from the Jack O'Lantern to make the beak and feet with a toothpick.
6. Add stars with a toothpick or a tube of gel frosting.

Visual Frosting Guide



TRY SOME OF THESE!



SUPPLIES AND OTHER INFO

Edible Inks

If you're really ambitious, get yourself some edible inks and sheets of printable rice paper and print these designs right onto the rice paper. You can then slide the printed designs right onto your cupcake frosting. Check out <http://www.kopykake.com>.

The rice paper and edible ink are completely safe to eat and dissolve in your mouth!

If we'd had more time, we would have created some ourselves and offered them for sale. Maybe for the Holidays!

Where to Find Supplies

Candies, gel frostings, edible decorations: Your local supermarket.

Pastry bag and tips, food coloring sets, spatulas, spreaders, and more:

<http://www.cooking.com>

<http://www.kitchenetc.com>

<http://www.amazon.com>