Chocolate Orange Spooky Spider Cupcakes

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INGREDIENTS

CUPCAKE

- 200g unsalted butter
- 200g caster sugar
- 4 large eggs
- 150g self-raising flour
- 50g cocoa powder
- Zest of orange
- Juice ½ orange

ICING

- 250g unsalted butter
- 500g icing sugar
- Juice ½ orange
- Zest of orange
- 3-4 drops orange food colouring

DECORATION

- 200g dark chocolate
- 50ml double cream
- 6 Oreo cookies

• Optional: white and black readymade writing icing

METHOD

- 1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 180 degrees fan.
- 2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs, beat until combined.
- 3. Add flour, cocoa powder, orange juice and zest and beat again until smooth.
- 4. Spoon equal amounts into each cupcake case and bake for 15-18 minutes.
- 5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
- 6. To make the spiders web and legs, line a baking tray with greaseproof paper.
- 7. Make the ganache by combining the dark chocolate and cream into a microwavable bowl and heat for 30 seconds, stir well until smooth and glossy, if needed pop back in for a further 10 seconds and stir again.
- 8. Using a spoon drizzle on to the greaseproof paper 36 leg shapes and 6 spider webs. Chill in the fridge for 30 mins.
- 9. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, orange juice, zest and food colouring and beat again until soft and creamy.
- 10. Pipe onto the cooled cupcakes
- 11. Once set, peel the spider's webs off the greaseproof paper and pop on to the top of six of the cupcakes.
- 12. For the spiders, place an Oreo cookie on to the top of the buttercream of the remaining six cupcakes, then add 3 legs on each side of the spider by pushing into the icing. Optional: Using ready-made writing icing draw on two eyes.



ENJOY! If you opt for Chocolate Orange Spooky Spider Cupcakes, please do share a picture!