



# HALLOWEEN CUPCAKES



## my FAVORITE buttercream:

2 cups unsalted butter, room temperature

1 Tbsp vanilla extract

1/2 tsp fine salt

7 cups powdered sugar (2 lb. bag)

3 Tbsp heavy cream or whipping cream

1. Beat 2 cups of unsalted butter on a medium speed for 30 seconds until smooth
2. Mix in 1 Tbsp vanilla extract and 1/2 tsp salt on a low speed.
3. Slowly add in 7 cups of powdered sugar while mixing slowly on the lowest setting. Halfway through add in 3 Tbsp of heavy cream or milk to make it easier to mix. I like to place a kitchen towel over my mixer to contain any powdered sugar clouds.
4. Mix on low until the ingredients are fully incorporated and the desired consistency is reached.
5. If the frosting is too thick, add in additional cream (1 Tbsp at a time). If the frosting is too thin, add more powdered sugar (a quarter of a cup at a time).

## Supplies

### Silicon Molds:

<https://amzn.to/3F4BpUL>

### Piping Tips:

<https://amzn.to/3Q2pgpv>

### Piping Bags:

<https://amzn.to/3ZJl1jr>

Be Sure to tune in to Studio 5 to see a tutorial on how to make these fun cupcakes!

Enjoy!

xo Amber



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