



Pumpkin Monster Cupcakes

Preparation Time: 15 minutes

Cook Time: 20 minutes

Serves: 12

INGREDIENTS

Cupcakes:

- 1½ cups plain flour
- 2 tsp **McKenzie's Baking Powder**
- ¼ tsp **McKenzie's Bi-Carb Soda**
- 2 eggs, whisked
- 1 cup icing sugar
- 1/2 cup vegetable oil
- 1 tsp orange essence (optional)
- ¾ cup orange juice, with pulp
- 1 tbs grated orange zest
- few drops orange food colour

Orange Frosting:

- 125g unsalted butter, softened
- 2 cups icing sugar
- ¾ tsp orange essence or vanilla extract
- 2-3 tbs orange juice
- 1 tsp grated orange zest
- 2 – 3 drops orange food colour

To decorate:

6 chocolate coated finger biscuits, halved
30 tics tacs
24 candy eyes

METHOD

1. Pre heat oven to 180°C and place patty pans into a 2 x 12 hole pans.
2. In a medium bowl, sift the flour, baking powder and bi-carb soda. In a separate bowl, combine eggs, icing sugar, oil, orange essence and food colour. Mix well.
3. Add the dry ingredients to wet ingredients in two batches, mixing well in between. Add the orange juice and the zest. Mix well by hand.
4. Fill patty pans to $\frac{1}{2}$ to $\frac{3}{4}$ full and bake for 20 minutes. Let cool on a wire rack.
5. To make the frosting: In a small mixing bowl, cream the butter until light and fluffy. Beat in the icing sugar, orange zest and extract. Add enough orange juice to achieve a frosting consistency (a little on the firm side so that it holds the weight of another cupcake when assembling your monsters)
6. Spread frosting on top of cupcake and then top with another upside-down cupcake. Add the tic tacs for teeth and candy eyes, using a little extra frosting as glue if required. Insert chocolate stick through the top cupcake.
7. Happy Halloween. Enjoy!