M&M'S Fang-tastic Cupcakes Recipe
RECIPE

M&M'S Fang-tastic Cupcakes Recipe

Time	20 minutes
Ingredients	6 items
Makes	12 servings

Using a store-bought cake mix makes these ghoulish cupcakes a Halloween treat that’s easy to prepare and fun to decorate.

Ingredients

- 1 pkg (15.25 oz) red velvet cake mix
- 9 oz brick-style plain cream cheese, at room temperature
- 3 tbsp butter, at room temperature
- 6 tbsp icing sugar
- 1/2 cup M&M’S® Milk Chocolate Ghoul’s Mix, divided
- 1 small tube red gel icing

Instructions:

1. Preheat oven to 350°F. Line 12 muffin cups with paper liners; set aside. Prepare cake mix according to package directions. Using half of the batter, fill each muffin cup about three-quarters full (bake remaining batter as cupcakes or reserve for another use). Bake according to package directions. Let cool completely.
2. Using electric mixer, beat cream cheese until lightly and fluffy; beat in butter and icing sugar until smooth.
3. Using paring knife, cut out 1-inch wide cone-shaped piece from top of each cupcake without cutting through to bottom or sides of the cupcakes.
4. Reserve 24 M&M’S® Milk Chocolate Ghoul’s Mix. Fill each cupcake cutout with remaining Milk Chocolate Ghoul’s Mix.
5. Transfer icing to piping bag fitted with medium round tip. Pipe frosting evenly over cupcakes. Decorate top of each cupcake with 2 reserved M&M’S® to resemble eyes. Pipe two lines of red gel icing onto each cupcake to resemble dripping blood from a vampire bite.
6. Alternatively, use store-bought cheesecake frosting or vanilla buttercream if preferred.

More Recipes Like This



Frankenstein Twix Treats Recipe

Cooking time

0 minutes

Ingredients

7 items



M&M'S Coffin Surprises Recipe

Cooking time

10 minutes

Ingredients

11 items



M&M'S Cookies & Screams Skulls Recipe

Cooking time

10 minutes

Ingredients

13 items

M&M'S DIY Edible Monster Cups Recipe

Cooking time

5 minutes

Ingredients

5 items

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