



## Halloween cupcakes

### Muffins:

2 eggs  
2 ½ dl sugar  
½ dl cocoa  
2 teaspoons baking powder  
100 g melted butter  
3 dl wheat flour  
1 cup milk

### Frosting:

75 g butter  
150 g icing sugar  
1 teaspoon vanilla sugar  
125 g cream cheese

### Do this:

1. Set the oven to 200 degrees. Whisk eggs and powdered sugar puffily in a bowl. Add cocoa, baking powder, butter, wheat flour and milk. Whisk everything together to a smooth batter.
2. Set out 12-15 muffin tins on a plate. Pour the batter into the muffin tins. Fill them to 2/3.
3. Bake the muffins in the middle of the oven for 14-16 minutes.
4. Whisk together butter, icing sugar and vanilla sugar to the frosting and add the cream cheese gradually. Whisk airily and mix in edible color (if you want to) and then sprinkle on the muffins.