



SPOOKY CUPCAKES WITH MARSHMALLOW SKULLS



By OneYummyMummy

Spooky Cupcakes with Marshmallow Skulls
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Method

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- Preheat the oven to 180°C fan
- With a wooden spoon Cream together the butter and sugar
- Add the eggs one at a time mixing with your wooden spoon each time you add
- Sift in the flour and fold it in with the butter and sugar
- Add your delicious Irish Yogurts Clonakilty 0% Fat Greek Style Live Yogurt with strawberry. This gives a gorgeous flavor to your buns
- Finish by mixing in a teaspoon of vanilla essence
- Divide the mixture into 12 paper liners on a bun sheet. Bake for 20-25 minutes until the buns have risen and are golden
- Meanwhile make your blood icing by sifting the icing sugar and then passing the raspberries



through the sieve also and mix together

- Make your skull faces with the black fondant by rolling the eyes and mouth
- When the buns are baked and cooled have some fun by decorating each one

Ingredients

- 200g self-raising flour
- 80g butter softened
- 80g caster sugar
- 2 free range eggs
- 1 tsp vanilla essence
- 150g of [Irish Yogurts Clonakilty 0% Greek Style Live Yogurt with Strawberries](#)

To Decorate

- 80g icing sugar
- 100g fresh raspberries
- 12 white marshmallows
- 1 small block of black fondant icing

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