



Spider Egg Cupcakes

INGREDIENTS:

- One boxed cake mix (plus water, oil and eggs to make according to package)
- One tub of white frosting
- 1/4 cup of Wilton's candy melts in dark chocolate
- 1 cup of Wilton's candy melts in white chocolate
- One bag of mini M&M's (usually found by the chocolate chips)
- Orange food coloring
- Purple food coloring
- 24 Lindt white chocolate truffles

DIRECTIONS:

- Make spiders and egg sacs 1st, to give them time to harden up.
- Melt the Wilton's dark chocolate candy melts in the microwave in 30 second increments, stirring in between until completely melted and smooth.
- Clip a corner off a small zip top bag, and place a small round decorating tip in the corner.
- Spoon melted chocolate into bag, and pipe spider "legs" onto parchment paper, topping each set with a brown mini M&M. Pipe spider legs directly on each Lindt Chocolate and add the M&M on top. You'll need 24 Lindt truffles and 48 extra spiders. I made about 60, and I was glad I did because some of their legs fell off as I pulled them off the parchment paper.
- Allow these to harden completely (you can put this in the fridge to speed this process up if needed)
- Make cake mix according to package and bake in 24 cupcake liners placed in muffin tins. Cool completely.
- Divide the frosting into two parts. Soften it a little bit (10 seconds or so) in the microwave, and color it with purple and orange food coloring.
- (Optional) Cut a small, (the size of the Lindt Truffle) and shallow hole into the top of each cupcake. I did this so that the truffle would settle a little "into" the cupcake rather than just perching on top. It makes frosting these a little messy with crumbs, but I liked the way it looked a little better.
- Dip the top of each cupcake into frosting, covering the top (and inside the little "dent" on top) completely.
- Place a spider "egg sac" on top of each cupcake.
- Melt Wilton's White Candy Melts in the microwave in 30 second increments, stirring in between until completely melted and smooth.
- Place in a zip-top bag, clip a corner and drizzle liberally over the top of each cupcake in a web-like pattern.
- Before the Candy melts firm up, place a couple of spiders on top.
- Allow frosting and candy melts to firm up.
- Enjoy!