



Halloween Cupcakes with Cream Cheese Frosting



Ingredients

Flour (1 ½ cups)
Sugar (1 cup)
Eggs (2)
Salt (just a pinch)

Unsalted butter (1 stick)
Vanilla (2 tsp.)
Heavy cream (½ cup)
Baking powder (2 tsp.)

How to Prepare

- 1). Preheat the oven to 350 degrees.
- 2). In a mixer, add in the butter and sugar.
 - a. Stir for about 1 minutes.
- 3). Add in the eggs, heavy cream, vanilla, baking powder and salt. Mix.
- 4). Turn the mixer up to medium speed and slowly add in the flour on a low setting.
- 5). Once everything is thoroughly mixed, evenly fill the cupcake cups.
- 6). Bake for 15 minutes.
 - a. After they have finished backing, set them aside to cool.
- 7). Once they are cool, frost with cream cheese frosting and top with decorative toppings. Enjoy!

Bon Appétit!