

HALLOWEEN EYEBALL CUPCAKES

(CHOCOLATE WHITE CHOCOLATE CHIP CUPCAKES WITH CHOCOLATE + VANILLA FROSTING, CREEPY EYEBALLS)

INGREDIENTS

for the cupcakes

1 cups boiling water
1/2 cup semisweet chocolate, chopped fine (I use a food processor to make almost a powder)
1 1/2 cups all-purpose flour
1 teaspoons baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter, softened
1 cup granulated sugar
3 eggs
2 teaspoon vanilla extract
1 cup mini-white chocolate chips

for the chocolate frosting

1 (8-ounce) package cream cheese, softened
1/4 cup butter, softened
2 1/2 cups confectioners' sugar
1 cup unsweetened cocoa powder
1 teaspoon vanilla extract
1/4 teaspoon salt

for the vanilla frosting

1 (8-ounce) package cream cheese, softened
1/4 cup butter, softened
3 cups confectioners' sugar
1 teaspoon vanilla extract
1 teaspoon vanilla bean paste
1/4 teaspoon salt

for the decorations

1/4 cup seedless strawberry jam for the blood
16-20 "bloodshot" gumballs or "jawbreakers" for eyes
equal number of "eyeballs" (from Wilton)
white or red candy melt to "glue" the eyeballs together
a small flat pastry tip to make the "bandages"

DIRECTIONS

First make your eyeballs as these will need to harden. These can be made up to a week ahead of time (and I don't think that anyone will really eat these anyway). Using melted white or red candy melt and a food-grade mini-paint brush, attach an eyeball to each of the eyes. Place them upright (I used a mini-muffin tin) until the chocolate has hardened.

Next make your cupcakes. In medium bowl, pour boiling water over cocoa, and whisk until smooth. Let mixture cool. Sift together flour, baking soda, baking powder and salt; set aside. In the bowl of a stand mixer, cream butter and sugar together until light and fluffy. Beat in eggs one at time, then stir in vanilla and the mini white chocolate chips. Add the flour mixture alternately with the cocoa mixture, ending with the flour.

Fill the lined muffin cups three-quarters full, being careful not to overfill. Bake until a toothpick inserted in the center of the cupcake comes out clean, about 18 to 20 minutes. Cool the cupcakes in the pan for 10 minutes, then transfer to a wire rack to cool completely.

While your cupcakes are cooling, make your frostings. For the chocolate, sift together the confectioners sugar, cocoa powder and salt. Beat the cream cheese and butter with an electric mixer in a bowl until smooth. Beat in the cocoa-powdered sugar mixture a little at a time until incorporated. Add the vanilla extract; beat until fluffy. For the vanilla, beat the cream cheese and butter with an electric mixer in a bowl until smooth. Beat in the powdered sugar a little at a time until incorporated. Add the vanilla extract, vanilla bean paste and salt; beat until fluffy.

To Assemble: using a knife or small spatula, spread a generous layer of the chocolate frosting evenly over the cupcakes. Let chill in the fridge for about 20 minutes. Then, using a piping bag and the flat piping tip, pipe on vanilla layers on top of the chocolate, making them look like bandages. Let chill for another 20 minutes. Drizzle with a little bit of the seedless strawberry jam (as "blood") and affix one, two or three eyeballs to each cupcake. Chill for another half hour, at minimum, before serving.