

Adorably Terrifying Spider Cupcakes

For cupcakes:

- 16.5 oz Duncan Hines Cake mix (I used Devil's Food)
- 3/4 cup + 2 tbsp canned pumpkin (NOT pumpkin pie filling)
- 3/4 cup + 2 tbsp water

For glaze

- 3 oz chocolate, chopped
- 1/4 cup heavy cream
- 1/2 tablespoon light corn syrup

For decorating

- Eyeballs, chocolate sprinkles, and licorice legs

Preheat oven to 350F degrees. Line 18 muffin tins with cupcake liners.

In a medium bowl, blend pumpkin and water together with an electric mixer. Add cake mix and beat until well-mixed. The batter will be very thick.

Cool completely before decorating.

Make the glaze:

Heat chocolate and cream in a microwave-safe bowl for 45 seconds to 1 minute. Remove from microwave and stir until all the chocolate has melted. Add corn syrup and stir until the mixture is smooth and shiny.

To decorate:

Dip the cupcakes in the glaze and use a spreader if necessary to smooth the top. Sprinkle chocolate sprinkles over the cupcakes before the glaze sets and add the eyeballs.

Using a toothpick or skewer, poke four holes on each side of the cupcake for the legs. Insert the licorice and voila – spiders!