

## Wicked Witch Cupcakes

*It looks like there's a lot of frosting here and there is, but you're going to need all of it.*

1 package (18 1/4 ounces) chocolate cake mix  
1 teaspoon McCormick® Pure Vanilla Extract  
24 chocolate wafer cookies  
24 ice cream sugar cones  
5 (4.25 ounce) tubes black decorating icing  
McCormick® Assorted Food Colors  
2 containers vanilla frosting  
3 (3.75 ounce) packages Rips Whips colored licorice  
24 Sour Patch Sour Apple Candies (Found in bulk bin.)  
48 brown Sixlets chocolate coated candies (You'll have to fish them out of a normal package.)  
Small round tip & piping bag for eyes, optional  
24 plastic spiders, optional  
24 Halloween cupcake liners (Michaels is a great place to find them.)

1. One at a time, with the black decorating icing, frost the top of a wafer cookie and the outside of an ice-cream cone. Carefully place the cone on the cookie to make a hat. Set aside to dry for 4 or more hours. Repeat with the rest of the cones and cookies. Keep any remaining black frosting for spider attachment.

2. Meanwhile, prepare cake mix as directed on package for cupcakes, adding vanilla. Bake as directed on package for cupcakes. Cool cupcakes on wire rack.

3. Tint frosting green with 2 parts green food color and 1 part yellow food color until desired color is reached. Frost cupcakes.

4. Using scissors cut the licorice in half. Take 1 of each color and place them around the cupcake for hair. Trim any ends that are too long. Frost the bottom of hats and place them on the cupcakes with enough room to place on faces.

5. Place a small amount of black decorating icing on the bottom of plastic spiders and attach them to hats.

6. Gently set Sixlets eyes and sour candy apple mouths on cupcakes. Place a couple tablespoons of green frosting in a piping bag and dot on eyes.

Makes 24 cupcakes. Prep Time: 45 minutes Set time: 4 hours Cook Time: 20 minutes

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