

Melting Wicked Witch Cupcakes

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Ingredients:

1 stick butter, softened
1 cup sugar
4 eggs
1 ¼ cups flour
1/2 tsp baking soda
1 1/2 cups chocolate syrup
1/2 tsp vanilla

3/4 stick butter, softened
1 container (7 oz.) Marshmallow Creme
1 tsp. vanilla
2 ½ cups powdered sugar
1 to 2 TBSP milk
green food coloring

¼ cup chocolate chips
12 oreos
24 Hershey's Kisses
24 candy eyeballs

Directions:

- *Preheat oven to 350 degrees. Line 24 cupcake cups with paper liners.
- *Beat 1 stick of butter, sugar and eggs until smooth.
- * Mix in 1 cup of flour, then beat in half of the chocolate syrup.
- *Mix in the rest of the flour and the baking soda, then beat in the rest of the chocolate syrup and the vanilla.
- *Divide the batter into the 24 cupcake liners. Bake for approximately 18 - 20 minutes, or until the center springs back to the touch. Cool completely.
- *Carefully remove the cream center from the oreos. You need only the outer cookies. Unwrap the kisses. Melt the chocolate chips on a plate in the microwave. Dip the flat side of each kiss into the melted chocolate and press onto the center of a cookie. Set aside.
- *Beat ¾ stick of butter and the marshmallow creme until smooth. Add the powdered sugar, vanilla and green food coloring. Add the milk, 1 TBSP at a time until it's a good piping consistency. Add more food coloring if needed. Put into piping bag.
- *Pipe the frosting onto the top of and down the sides of the cupcakes. Stick an oreo/kiss "witch's hat" onto each cupcake and stick the candy eyes to the frosting, skewed to the side.