

# Halloween

Throw a monster bash with our Halloween guide featuring recipes, tips and craft ideas.



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**Spook-ified Cupcakes**  
By Jessica McLaughlin

Inspired by a trip to the bulk food store, I took Ricardo Larrivéé's recipe for Caterpillar Cake and turned it into spook-ified cupcakes!



**A Spider Web of Cupcakes**

A plate of cupcakes provides a great canvas for a spider web.

You will need:

- At least seven cupcakes of any size
- Icing
- Food colouring - green, orange or purple would be great for this spider web
- Black or grape liquorice whips for the web and the spider legs
- A large prune for the body of the spider (a large jujube would also work, but a prune is much creepier)

Directions:

1. Ice a group of seven or more cupcakes and place them in a circle on the plate. For a larger web, keep icing cupcakes and building out your circle.
2. Cut liquorice to size and start placing around the perimeter of each circle of cupcakes.
3. Cut liquorice to size and start placing in toward the middle of the cupcakes.
4. Grab a large prune and cut some small pieces of liquorice for the legs of the spider.
5. Push holes in the side of the prune with a chopstick (a toothpick may require a little more digging).
6. A chopstick works better in this case; prunes are quite soft and the liquorice is somewhat thick and needs a larger hole than a toothpick can provide.
7. Place the spider in the centre of your cupcakes.



**Pumpkin Head Cupcakes**

Pumpkins are a classic sign of Halloween and Jack-o-Lantern cupcakes are a snap!

You will need:

- Cupcakes
- Icing
- Food colouring (follow the box's instructions to obtain your favourite shade of orange for the Jack-o-Lantern)
- Mini jujubes—green for the stem and black for the face

Directions:

1. Ice your jack-o-lanterns with orange icing.
2. Place a mini green jujube at the top of the cupcake for the stem.
3. Cut a black jujube in half for the eyes.
4. Cut a couple of edges on another black jujube to give the nose its traditional triangular shape.
5. Cut two or three more jujubes and place for the mouth.

**More Creative Cupcakes**

There are loads of candies and sprinkles available at your grocery store, bulk food store and everywhere to really stylize your cupcakes:

- Form fun patterns with Halloween-coloured jujubes
- Use liquorice whips and jujubes to make simple pumpkin cupcakes
- Bulk stores offer a wide varieties of sprinkles to top cupcakes and give them a fun touch

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