

Black Spider Cupcakes



Prep time: 20 min | Total time: 1 hr 20 min |

Servings: 24 | Calories per serving: 378

Ingredients

- 1 box devil's food cake mix
- Water, vegetable oil and eggs called for on cake mix box
- 2 containers (12 oz each) fluffy white whipped ready-to-spread frosting
- 48 black candy-coated milk chocolate candies
- 16 feet black string licorice, cut into 192 (1-inch) pieces

Instructions

1. Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups or spray with cooking spray.
2. Bake cake as directed on box for cupcakes, using water, oil and eggs. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
3. Spread frosting over cupcakes, mounding frosting in center.
4. Top each cupcake with 2 chocolate candies. Attach 4 licorice pieces to both sides of candy to form spider legs.