

Bat Chocolate Cupcakes

The perfect treat for halloween

24 cupcakes



Easy

up to 10 Min.



Ingredients:

For Cupcake:

1 box Dr. Oetker Nona Cupcakes
Vanilla
3 Eggs (Large)
120 ml Water
120 ml Vegetable Oil
5 tbsp Dr. Oetker Nona Cocoa
Powder
Paper Cups (FREE in pack with Dr.
Oetker Nona Cupcakes Vanilla)

For Chocolate Ganache:

100 g Dr. Oetker Nona Cooking
Chocolate
50 ml Whipping Cream (room
temperature)
50 ml Milk

For Decoration:

Chocolate Cookies (break into halves)
Candy eyes

- 1 Preheat oven to 180°C.
- 2 Place the cupcake mix, eggs, water, vegetable oil and cocoa powder in a mixing bowl. Mix at high speed for 1 minute.
- 3 Place paper cups in cupcake mould. Scoop batter into paper cups, about 2/3 full.
- 4 Bake for 15 minutes, then set aside to cool.
- 5 Melt cooking chocolate with microwave oven or "double boil". Add whipping cream and milk, stir well. Set aside to cool till stiff.
- 6 Place chocolate ganache in the piping bag and pipe from the side to centre of cupcake.
- 7 Decorate cupcakes with cookies and candy eyes.