

# Halloween Witch Hat Cupcakes

Yield: 15 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/halloween-vanilla-cupcakes-recipe>

## Ingredients:

- 1 1/2 cups flour or 210g, all purpose or gluten free
- 3/4 cup unsweetened cocoa powder or 65g
- 1 cup granulated sugar or 200g
- 1/2 teaspoon baking powder or 3g
- 1/4 teaspoon baking soda or 2g
- 3/4 teaspoon salt or 6g
- 2 large eggs room temperature
- 1/2 cup vegetable oil or 120ml, I used extra light olive oil
- 3/4 cup unsweetened coconut milk from the can or 177ml
- 3/4 cup water or 177ml
- 2 teaspoons vanilla extract or 10ml
- 4 cups powdered sugar or 16 oz
- 1 cup unsalted butter or 8 oz
- 1/4 cup heavy whipping cream or 60ml
- 1 teaspoon vanilla extract or 5ml
- food coloring gel unchecked? green and orange, paste
- 20 fresh strawberries
- 20 chocolate sandwich cookies I used gluten free OREOs
- 12 ounces candy melts black, or semi-sweet chocolate chips, I used Wilton candy melts
- 2 teaspoons vegetable oil or 10 ml, or more if melted chocolate is too thick

## Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 65 milligrams
4. Fat: 28 grams
5. Fiber: 3 grams
6. Protein: 4 grams
7. SaturatedFat: 13 grams

8. Sodium: 220 milligrams

9. Sugar: 50 grams

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