

Monster Eyeball Cupcakes: The Spooky-Cute Halloween Treat Kids Love

. Creepy? Yes. Delicious? Absolutely!



TIME
3 min

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INGREDIENTS

For the Cupcakes:

1 1/2 cups all-purpose flour

1 1/2 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

1/2 cup (1 stick) unsalted butter, softened

1 cup sugar

2 large eggs

1 tsp vanilla extract

1/2 cup milk (whole or 2%)

Food coloring (gel works best for vibrant color - choose green, purple, or orange)

For the Frosting & Decoration:

1 cup (2 sticks) unsalted butter, softened

3 cups powdered sugar (or more for desired consistency)

2-3 tbsp milk or heavy cream

Candy eyeballs (large or small)

Red gel icing (in a tube with a fine tip for the "bloodshot" effect)

Food coloring (to match or contrast the cake)

Sprinkles (optional, for extra monster texture)

DIRECTIONS

- 1.** Prep the : Oven and Pan: Preheat your oven to 175°C (350°F). Line a 12-cup muffin tin with your favorite spooky cupcake liners.
- 2.** Mix : Dry Ingredients: In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.
- 3.** Cream : Wet Ingredients: In a large bowl (or stand mixer), beat the softened 1/2 cup butter and sugar until the mixture is light and fluffy-about 3 minutes.
- 4.** Add : Eggs and Vanilla: Beat in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
- 5.** Combine: Alternate adding the dry ingredients mixture and the 1/2 cup milk to the wet ingredients, starting and ending with the dry. Mix until just combined-do not overmix!
- 6.** Color the : Batter: Add a few drops of your chosen food coloring and mix until a vibrant, uniform color is achieved.
- 7.** Bake: Divide the batter evenly among the 12 cupcake liners (they should be about two-thirds full). Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean.
- 8.** Cool : Completely: Transfer the cupcakes to a wire rack to cool completely before frosting. Warm cupcakes will melt your frosting!
- 9.** Make the : Frosting: In a clean large bowl, beat the 1 cup of softened butter until smooth. Gradually add the powdered sugar, alternating with the 2-3 tbsp of milk/cream, until the frosting is thick, creamy, and holds its shape. Stir in the vanilla extract.

10. Color the : Frosting: Divide the frosting if you want multiple colors, or add your chosen food coloring to the entire batch.
11. Decorate: Frost the cooled cupcakes generously. Place one (or two!) candy eyeballs in the center of the frosting. Use the red gel icing tube to carefully draw thin, squiggly lines radiating from the eyeball to create the "bloodshot" veins. Finish with a dusting of sprinkles around the edges, if using.

SWAPS & NOTES

Color : Don't limit yourself to green and purple!

Black, bright blue, or even a speckled gray can look incredibly eerie and effective .

Butter : Always use softened, room-temperature butter for both

the cake and the frosting.

It's the secret to a light, fluffy texture that creams perfectly with the sugar.

TIPS FOR SUCCESS

Don't Skimp on Color : For a truly monstrous look, use gel food coloring .

It's much more concentrated than liquid coloring and delivers a vivid, deep color without changing the texture of the batter or frosting.

Perfectly Softened Butter : Take your butter out at least an hour before you start.

It should give easily when pressed, but still feel cool-not melted or greasy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/monster-eyeball-cupcakes-the-spooky-cute-halloween-treat-kids-love/>