
Frankenstein Cupcakes

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Servings: 24



1 to 2 cans chocolate frosting (16 ounces each)
cupcakes
large marshmallows
corn syrup
green and black sugar
M&Ms® miniature baking bits
candy coated licorice

Spread frosting over cupcakes.

Lightly coat marshmallows with corn syrup, roll sides of marshmallows in green sugar; dip tops in black sugar.

Carefully place a marshmallow in the center of each cupcake.

For eyes, attach baking bits to the face of each marshmallow with a small amount of frosting; pipe pupils using frosting.

Attach licorice candies to sides of head for bolts.

Pipe frosting onto faces for mouths and stitches as desired.

Desserts
