

Pistachio Sprite Cupcakes



SWEET TREATS FOR A SPOOKY SEASON

Ingredients

Pistachio Sprite Cupcakes

- 1 box pistachio cake mix
- 1 (12-ounce) can Sprite
- 1 teaspoon vanilla extract
- Pinch of salt

Vanilla Buttercream Ghosts

- 2 cups unsalted butter, softened
- 4 cups powdered sugar
- 2 teaspoons vanilla extract
- Pinch of salt
- 2–4 tablespoons heavy cream (add more to your liking for consistency)
- Candy eyes
- Halloween sprinkles

Instructions

1. Preheat the oven to 350°F. Line two muffin pans with 18–20 cupcake liners.
2. Add the pistachio cake mix, Sprite, vanilla, and salt to a large mixing bowl. Mix just until the batter is smooth and combined. Do not overmix.
3. Divide the batter evenly among the cupcake liners, filling each approximately two-thirds full.
4. Bake for 12–14 minutes, or until a toothpick inserted into the center comes out clean.
5. Allow the cupcakes to cool in the pans for 5 minutes before transferring them to a wire rack. Cool completely before decorating.
6. To prepare the buttercream, beat the softened butter until smooth and creamy. Gradually add the powdered sugar, mixing well after each addition.
7. Add the vanilla, salt, and 2–4 tablespoons of cream. Beat until light and fluffy, adding more cream one tablespoon at a time if needed.
8. Transfer the buttercream to a piping bag fitted with a large round tip. Pipe tall swirls over the cooled cupcakes to create ghost shapes.
9. Add candy eyes and finish with Halloween sprinkles.

Tips

- Open the Sprite immediately before adding it so it retains as much carbonation as possible. Soda-based cupcakes are delicate, so let them cool completely before frosting.



GOOD THINGS
ARE SWEETER
IN FALL



Spooky
Good
Cupcakes!
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