

Candy Corn Chocolate Cupcakes

Moist chocolate cupcakes topped with fluffy candy corn-inspired American buttercream.

Yield: 12 cupcakes | Prep: 25 min | Bake: 18–20 min

Ingredients

Chocolate Cupcakes

- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 3/4 cup granulated sugar
- 3/4 tsp baking powder
- 3/4 tsp baking soda
- 1/4 tsp salt
- 1 large egg
- 1/2 cup buttermilk
- 1/3 cup vegetable oil
- 1 tsp vanilla extract
- 1/2 cup hot coffee or hot water

American Buttercream

- 1 cup unsalted butter, softened
- 4 cups powdered sugar
- 2–3 tbsp heavy cream or milk
- 2 tsp vanilla extract
- pinch of salt
- yellow gel food coloring
- orange gel food coloring
- candy corn, for topping



Sweet
Spooky
Season

Instructions

- 1 Preheat oven to 350°F and line a 12-cup muffin pan with cupcake liners.
- 2 In a large bowl, whisk together the flour, cocoa powder, sugar, baking powder, baking soda, and salt.
- 3 Add the egg, buttermilk, oil, and vanilla. Mix until combined.
- 4 Slowly stir in the hot coffee or hot water. The batter will be thin.
- 5 Divide the batter evenly between the cupcake liners, filling each about 2/3 full.
- 6 Bake for 18–20 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs. Cool completely.
- 7 For the buttercream, beat the softened butter for 2–3 minutes until light and creamy. Gradually add the powdered sugar.
- 8 Add the vanilla, salt, and 2 tablespoons of cream. Beat until fluffy. Add more cream if needed. Divide the buttercream into three portions. Tint one yellow, one orange, and leave one white.
- 9 Fit a piping bag with a 1M tip. Pipe yellow buttercream first, then orange, and finish with a smaller swirl of white buttercream. Top with a piece of candy corn.

Tips

- 🍁 Gel food coloring gives the brightest color.
- 🍁 A 1M tip creates the candy corn swirl.
- 🍁 Store frosted cupcakes covered in the refrigerator for up to 4 days. Bring to room temperature before serving.

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by Michelle | Seasonal Baking