

Devil Mickey Cupcakes

Makes 12 cupcakes

Prep time for cupcakes: 20 minutes

Bake time for cupcakes : 21 minutes

Decorating time per cupcake: 25 minutes

Total time : 66 minutes

Mickey Devil Fondant Piece

1 - 3 in Mickey Mouse shaped cookie cutter

1 - 4.4 oz Black Fondant - can be found at Michaels Craft Store, Walmart, or Hobby Lobby

1 - 4.4 Red Fondant - can be found at Michaels Craft Store, Walmart, or Hobby Lobby

1 rolling pin

1 Exacto Pen to cut out the Devil horns and Pitchfork out of the fondant - Found at any craft store and [walmart](#)

1 cookie sheet with silicone mat

3 C powdered sugar

Mickey Devil horn and pitchfork measurements (Located at bottom of recipe)

1 edible glue - found at hobby lobby in the cake decorating isle

Directions

Print the devil horns and pitchfork template and cut out the horns and pitchfork

Sprinkle some powdered sugar onto the cutting board

Remove the red fondant from the package and knead onto the cutting board to make the fondant soft and workable

Sprinkle some more powdered sugar onto the cutting board and roll the fondant into ¼ inch thick

Using the cutouts as templates, cut out 24 devil horns and 12 pitchforks

Place them onto the cookie sheet

Work the fondant back into a ball and roll the fondant into ¼ inch thick

Using the mickey cutter, cut out 18-20 mickey heads

Place onto the cookie sheet

Once all fondant pieces have been cut, place onto the cookie sheet and place onto the counter to air dry overnight

Once dried and firm, carefully pick up a horn and using the edible glue, brush the back of the devil horn

Carefully place the horn in the center of Mickey's ear

Repeat the same steps with the other horn

Carefully pick up a pitchfork and brush the back of it with edible glue then gently place the pitchfork in a downwards position on the black mickey head

Allow the glue to dry fully before picking up the whole mickey head

French Vanilla Cupcakes

1 box of French Vanilla cake mix

1 C of whole milk

½ C unsalted sweet cream butter, softened

3 large eggs

Black Gel Food coloring

Vanilla frosting

2 C unsalted sweet cream butter, softened

5 C powdered sugar

2 tsp pure vanilla extract

6 tbsp heavy whipping cream

Black gel food coloring

Red gel food coloring

Large piping bag with star tip

1 medium cookie scoop

2 small bowls

Mickey Mouse inspired sprinkles

2 - 2 oz packages of the [Mouse Ears Sprinkle Mix](#)

1 C of Mickey Mouse [deco pack sprinkles](#)

1 C bloody bones [sprinkles](#)

Directions

Preheat the oven to 350 degrees and line a cupcake pan with liners

Using a large bowl, beat together the cake mix, milk, butter and eggs until combined and smooth

Beat in a good amount of black gel food coloring to create a black colored cupcake

Fill the cupcake liners $\frac{3}{4}$ way full

Bake in the oven for 21 minutes

Allow to cool completely

Frosting directions

Using a standing mixer, beat together the butter, powdered sugar, vanilla, and heavy whipping cream until combined, smooth and holds a peak

Scoop about 1 C of the frosting into a small bowl and scoop another cup of frosting into a second bowl

Using the remaining frosting in the mixing bowl, beat in about 5-8 drops of super red gel food coloring. The shade of red you are trying to achieve is almost as dark as blood

In one of the mixing bowls, mix in a few drops of black gel food coloring

Scoop some red frosting onto $\frac{1}{3}$ side of the large piping bag and scoop the black frosting onto another side and then scoop the non colored frosting into the last $\frac{1}{3}$

Combine the sprinkles into a large bowl

Using the remaining red frosting in the main mixing bowl, scoop some frosting onto the top of a cupcake

Using a flat angled spatula, smooth the top of the frosting evenly

Carefully dip the frosting into the sprinkles and coat entire frosting layer

Using the piping bag, pipe a decent size dollop in the center of the frosting

Carefully pick up the entire piece of the Mickey Devil and very slowly place it into the frosting so that it is secured and doesn't move randomly

Enjoy!

