**Mary Berry Halloween Cupcakes**

**For the Cupcakes:**

175g butter (at room temperature), cut into large pieces
175g self-raising flour
175g caster sugar
1⁄2 tsp baking powder
3 [large eggs](http://www.redonline.co.uk/food/recipes/egg)
1⁄2 tsp vanilla extract

**For the Icing:**

80g butter (at room temperature), cut into large pieces
1⁄2 tsp vanilla extract

1 tbsp milk
220g icing sugar, sifted
edible colouring

1. Line a 12-hole muffin tin with paper cupcake or muffin cases.
2. Put all the cake ingredients into a large bowl and beat with an electric hand whisk or a wooden spoon until smooth and evenly mixed. Divide the mixture evenly between the paper cases.
3. Bake for 20 to 25 minutes, or until the cakes are well risen and firm on top. Transfer to a wire rack to cool.
4. Put the butter, vanilla extract, one tablespoon of the milk, and half the icing sugar in a large bowl and beat until smooth. Beat in the remaining icing sugar, and pour in the rest of the milk if needed to make the icing the right consistency.
5. Add in the food colour and mix thoroughly.
6. Carefully spoon this down one side of a piping bag fitted with a number eight star nozzle
7. Pipe swirls of the icing on top of each cupcake. Scatter with sprinkles, to decorate.