CAULDRON CUPCAKES

1. Gather your ingredients: dark chocolate cake mix, multicolored candies, black cupcake liners, eggs, vegetable oil, vanilla frosting, pretzel sticks and black licorice.

2. Bake the cupcakes in black cupcake liners according to the directions on the back of the box.

3. Using a knife, carve a hole into each of the tops of the cupcakes.

4. The hole should be approximately one inch deep.

5. Add a dollop of frosting into the hole.

6. On top of the frosting, fill the rest of the hole with the multicolored candies. It's OK if the candies spill over the edges a bit.

7. Using a black licorice rope, make a small handle for the cauldron by pushing each side of the rope into the remaining edge of the cupcake until it can stand up on its own.

8. Add a pretzel stick "stirrer."

9. Plate the cauldron cupcakes and prepare to enjoy these treats witch-ever way you'd like! #HalloweenHills