

# Betty's Happy Halloween Vanilla Cupcake Icing



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In this video, Betty demonstrates how to make Happy Halloween Vanilla Cupcake Icing. This is a buttercream icing that is easy to make and spread on cupcakes. I previously uploaded a video on making Happy Halloween Vanilla Cupcakes, and this current recipe is used to ice those cupcakes. Since I made orange cupcakes and white cupcakes, in this video I make orange-colored ice and white-colored icing. My grandson, Carter, comes in toward the end of the video to help decorate the cupcakes.

## Ingredients:

- ¼ cup butter, softened to room temperature
- 3 cups confectioner's sugar (icing sugar)
- 1 teaspoon vanilla extract
- 3 tablespoons water (more may be added, if needed)
- dash of salt
- 10 drops yellow food coloring
- 1 drop red food coloring

To a large mixing bowl, add ¼ cup softened butter, 3 cups confectioner's sugar, 1 teaspoon vanilla, and 3 tablespoons water. Mix with an electric mixer until smooth. Add more sugar to thicken or water to thin, if needed, for good spreading consistency. Divide icing into two equal parts. To one part add 10 drops of yellow food coloring and 1 drop of red food coloring. Stir thoroughly to get a nice orange color for this half of the icing. Leave the other half white. Spread icing immediately as desired on cooled cupcakes. Decorate tops of cupcakes with candy corn or other Halloween-themed candy. Place on a nice serving plate until ready to serve. This icing will harden on the outside, making the cupcakes easy to handle. You should do any decorating while the icing is still soft, and you can push candy and decors into the icing, and they will not fall off after the icing sets. This is a great project to do with children for Halloween! You may want to do all of the baking of the cupcakes and mixing of the icing, and let the children decorate the tops. For older children, they will love working with the food coloring! I hope you have fun with your cupcakes and icing! (The recipes for cupcakes and icing can be used at anytime; they're not just for holidays -- but, you can easily change the colors and decorations for Christmas, Easter, Birthdays, etc.) Enjoy!!! --Betty