\*\*HEY RYMONDA ADD THE VIDEO FIRST AND THEN ADD IN THESE STEPS AND ALSO I LEFT A PLACE WHERE U SHOULD ADD THE DECORATING SHIT VIDEO SO CHECK IT OUT TYILYSM\*\*

Here's a recipe for some super spooky, vanilla, good-witch bad-witch cupcakes! It'll be topped with some buttercream icing!

**Vanilla Cupcakes**

*Ingredients:*

1/2 cup of butter, room temperature

2/3 cup sugar

3 large eggs

1 teaspoon of vanilla extract

1 & 1/2 cups of flour

1 & 1/2 teaspoons of baking powder

1/4 of teaspoon salt

1/4 cup of milk

**Directions:**

**Step 1.** Preheat the oven to 350 degrees.

**Step 2.** Line a muffin tin with paper liners and get something to help scoop the mix into the tin.

**Step 3.** In a large bowl, beat together the butter and sugar until creamy.



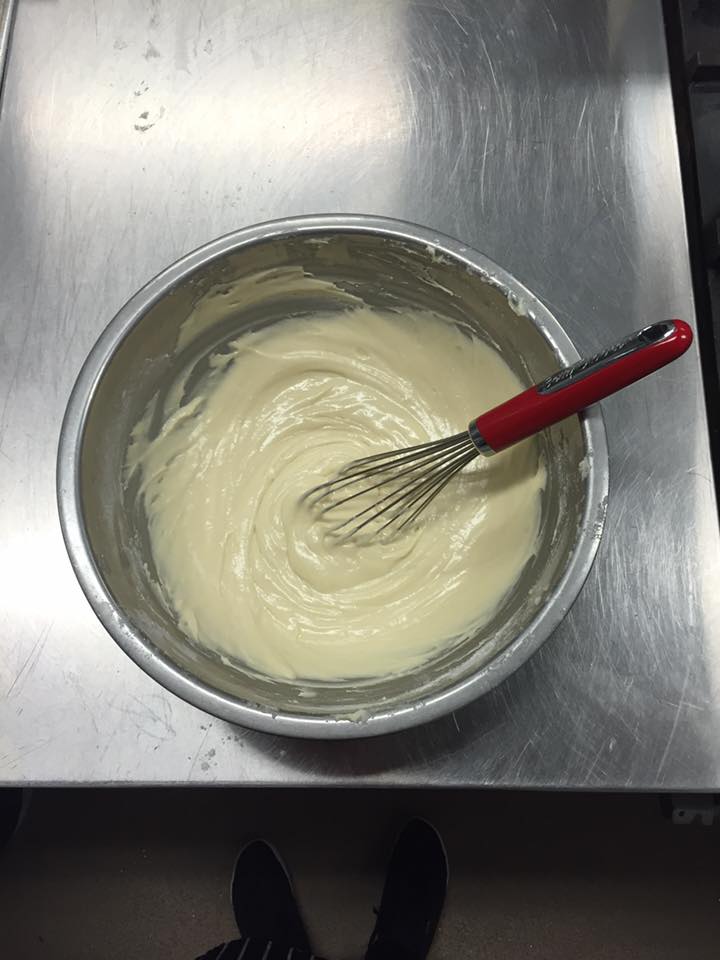
**Step 4.** Add eggs one at a time, mixing well after each addition. Then mix in the vanilla extract.



**Step 5.**In a small bowl, whisk together the flour, baking powder, and salt.



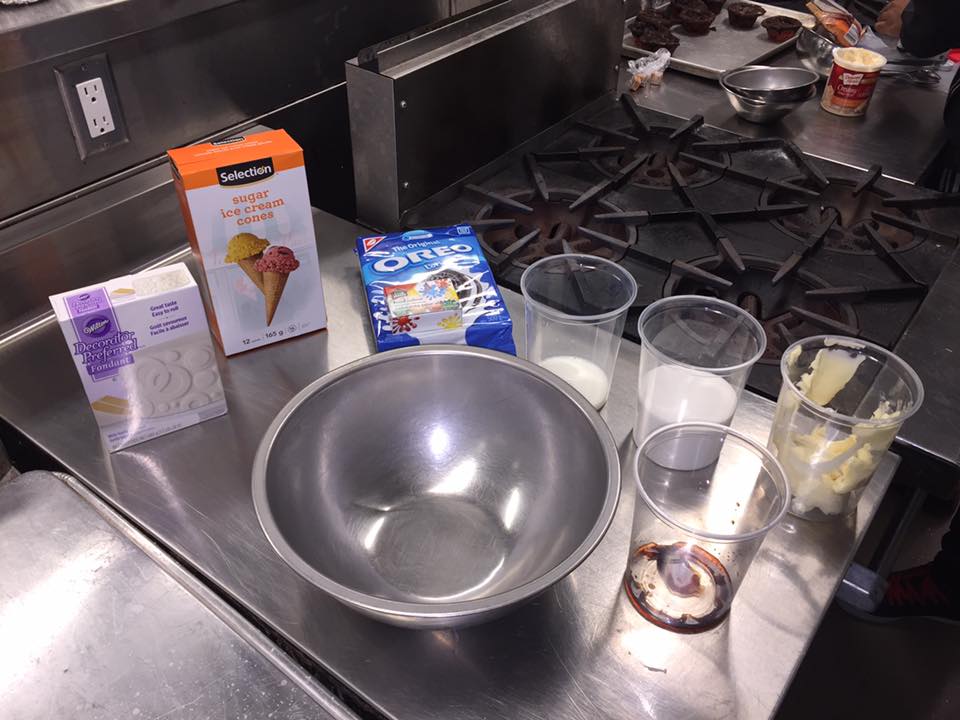
**Step 6.** Add this to the egg mixture while consistently stirring. Mix until smooth.



**Step 7.** Scoop into paper liners, filling them up 2/3 full. Then, bake 18-20 minutes



**Step. 8**  Let it cool in the pan for five minutes, then transfer to a wire rack to cool completely.



**Vanilla Buttercream**

*Ingredients:*

1 cup of softened butter

1-2 cups of powdered sugar

2-4 tablespoons milk

1 & 1/2 teaspoons of vanilla extract

*Decorating Supplies:*

Sugar/Waffle cone

Oreos

Fondant

Food colouring (Red, Black, Blue, Yellow, Green)

ADD DECORATING VIDEO HERE!!!!!

**Final Product!:-)**