

# SPARKY SPARKY BOOM MAN CUPCAKES



## Ingredients

~4 Vanilla Cupcakes ~1 stick of butter, room temperature ~2 cups powdered sugar ~1 tsp vanilla extract  
~2-4 Tbsp milk ~1/4 cup strawberry popping candy ~White and Chocolate melting wafer candies  
~Edible ink marker in black and red ~Wax paper ~Piping bag

## Directions

To make the Chocolate 3rd Eye

1. Melt chocolate wafers in a microwave safe bowl
2. Using a knife with a point, dip the knife in the chocolate and then brush it across the wax paper. Dip the knife again and brush it just below the last stroke. Dip it one more time and brush just below the last stroke. There should be 3 stripes with a triangle point at the end.
3. Turn the wax paper 180 degrees and make the same strokes on the other side, connect the two strokes making the Sparky Sparky Boom Man Arrows.

Let these set and harden.

4. Melt the white chocolate wafers in a microwave safe bowl.
5. Make the white eye by using a piping bag and slightly warm white chocolate. Needs to be still liquid but not runny.
6. flood and let harden
7. With the black edible ink marker, trace along the outer edge of the white eye. Draw a circle in the center and add a black dot. Let dry
8. Fill in the round circle around the black dot red with the red edible ink marker. Let dry  
using a small amount of melted chocolate fuse the white eye to the brown arrows

To make the "Sparky" frosting.

1. Cream the butter and vanilla extract
2. Slowly add Powdered sugar 1 cup at a time
3. add 2-3 tbsp of milk to make creamy
4. Fold in popping candy. Som may pop but most should hold as long as frosting isn't too wet
5. Place in a piping bag and pipe onto cupcakes
6. Place the eye on top

The Sparky Sparky Boom Man Cupcakes are done

