

Baking with Robbie Halloween cupcakes

These fun ghosts are really orange-flavoured cupcakes with cherries or jelly sweets for heads plus ready-to-roll white icing for the covering. For extra spookiness, you can spray your ghosts with edible shimmer spray?

100g (3½oz) unsalted butter, at room temperature

100g (3½oz) caster sugar

2 eggs, at room temperature

1 small orange

100g (3½oz) self-raising flour

To Decorate:

3 tbsps fine-shred or jelly marmalade

6 glacé cherries or round jelly sweets

Icing sugar, for dusting

450g (1lb) pack ready-to-roll white icing

12 currants

Utensils you will need: A large mixing bowl; a lemon zester or grater; a small sharp knife; a lemon squeezer; a wooden spoon or hand-held electric mixer; a medium-size spoon; a six-hole muffin tray lined with paper muffin or cupcake cases; a wooden cocktail stick; a wire rack; a small saucepan; a pastry brush; a rolling pin; a small plate or saucer, 15cm (6in) across; a table knife

Method:

- Preheat the oven to 190°C/375°F/gas 5. Put the soft butter and sugar into the bowl, and then add the eggs.
- Grate the zest from the orange. Cut the orange in half and squeeze the juice from one half. Measure 2 teaspoons of juice into the mixing bowl. Add the flour to the bowl then mix everything together very well with the wooden spoon or mixer.
- Spoon the mixture into the 6 paper cases in the muffin tray so they are evenly filled. Place the tray in the heated oven and bake for 20-25 minutes until golden brown and well risen. To test if the muffins are cooked, use the skewer test with the cocktail stick on a muffin in the centre of the tray (if the stick comes out clean, it's cooked). If necessary, bake for 2 more minutes
- Wearing oven gloves remove the tray from the oven and set it on a heat-proof surface to cool for 5 minutes. Transfer the cupcakes to the wire rack and leave to cool.

- When you're ready to decorate, put the marmalade in the saucepan and warm gently until melted.
- Peel off the paper cases and set the cupcakes upside down on a serving plate or board. Use the pastry brush to coat the flat top and sides of the cupcakes with warm marmalade. Stick a cherry or round jelly sweet on top of each cupcake, dead centre, for the ghost's head.
- Lightly sprinkle the worktop with icing sugar, and then roll out the white icing to a large rectangle. Cut out circles with a knife using the saucer as a guide. Knead the offcuts into a ball, then roll out and cut more circles until you have 6.
- Drape a circle of icing over each cupcake so it looks like a sheet-covered "ghost". Press 2 currant "eyes" on each, store in an airtight container and eat within 2 days.