

Simple Halloween Cakes



Prep time	30 minutes
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Preservatives , Salicylates , Wheat
Suitable for	Amines Challenge , RPAH Elimination Diet - Amines Allowed , RPAH Elimination Diet - Low Chemical / Failsafe , RPAH Elimination Diet - Moderate Chemical , Salicylate Challenge
Meal type	Sweet Things
Misc	Child Friendly , Pre-preparable , Serve Cold
Occasion	Halloween

Ingredients

- 1 Batch favourite muffin or cup cake batter
- Icing (refer to note)
- Cup cake moulds (round or animal or people shaped)
- Piping bag with a thin nozzle

Directions

1. Bake the muffins or cup cakes as per normal.
2. Once they have cooled they can be iced. For round cakes, create a spiders web effect by icing a series of circles with lines crossing between them. For people or animal shapes create lines to form skeletons over the bodies.

Note

The cakes in the photo were made with a basic icing made using pure icing sugar and a bit of water. As you can see they were a bit runny (but suitable for the occasion). I've since tried something similar with [Royal Icing](#) and it worked much better.

You can make these cakes with any recipe that suits your dietary needs. If you need a recipe, here are some ideas:

- [Vanilla Muffins](#)
- [Spelt Carrot Muffins](#) (moderate salicylates) without the sprinkles
- [Butterscotch Muffins](#)
- [Pear and Buttermilk Muffins](#)
- [Banana and Ricotta Muffins](#) (amines) without the sprinkling of cocoa
- [Pear and Quinoa Muffins](#) without the topping
- [Chocolate / Carob Zucchini Cake](#) (chocolate = amines)
- [Devil's Food Cup Cakes](#) without the frosting
- [Pear and Roast Carob Muffins](#)
- [Buckwheat Muffins](#)
- [Pumpkin Muffins](#) (moderate salicylates)