Toxic Slime-filled Cupcakes

INGREDIENTS:

One boxed cake mix (plus water, oil and eggs to make according to box)
One box (3.3 oz.) Jello Brand White Chocolate Pudding (instant)
Milk (to make pudding according to package)
Green food coloring gel
Purple food coloring gel
2 sticks (1 cup) salted butter
2 sticks (1 cup) unsalted butter
1 teaspoon clear vanilla
3 cups powdered sugar
Sprinkles/ decorations for tops of cupcakes (I used Wilton Bones Sprinkles)

DIRECTIONS:

Preheat oven to 350F degrees.
Make cupcakes according to box and divide evenly into 24 cupcake liners placed in cupcake tins.
Bake according to times given on boxed mix.
Remove from oven and cool completely.
Make pudding according to package and at the end add green food color gel (I used Leaf green by Wilton) until it looks like radioactive slime!!! Carefully spoon into a zip-top bag.
Core your cooled cupcakes- you can use a paring knife to just remove a core, but a cupcake corer is much faster and more uniform. I use the Chicago Metallic Cupcake Plunger and it is cheap and small and perfect for the job!
Carefully clip a corner of your green slime (pudding) bag and fill each cupcake cavity about half full of "slime".
Trim a little off the bottom of the "core" you removed and place it back on top of the filling- like a little cupcake cork!
Make frosting by combining butters, powdered sugar and vanilla in a large mixing bowl and beating it on high until light and fluffy.
Divide frosting in half and mix green into one half and purple into the other half until fully combined.
Place each color of frosting in a bag that has been fitted with a Wilton 2A round decorating tip.
Pipe round dots of frosting in alternating colors all over each cupcake top. Add sprinkles, bones, skulls, eyeballs.... any cool and creepy decorations you want!
Top each cupcake with a free printable topper (see next page) and ENJOY!!!!