

# Quick Pumpkin Cupcakes



- 1 box regular yellow or vanilla cake mix, 2 layer size
- 2 eggs
- 1 Tablespoon oil
- 2/3 cup canned pumpkin
- 1 1/2 teaspoons pumpkin pie spice
- 1 cup water or apple juice

## Decorations

- Canned low-fat vanilla frosting
- Candy corn
- Black or orange jelly beans
- Black licorice

Preheat oven to 350°F. Spray each muffin cup with nonstick cooking spray or use paper cupcake liners. Blend the cake mix with the eggs, oil, pumpkin, pumpkin pie spice, and the water or juice with mixer at low speed until moistened. Beat at medium speed for 2 minutes. Spoon onto the prepared muffin pan. Bake 18 minutes or until done. Cool in pan completely before frosting.

Kids will love to decorate these cupcakes. Makes 18 cupcakes.

# Halloween Cereal Balls



- 1/4 cup margarine or butter
- 1 package (10 oz.) marshmallows
- 2 Tablespoons orange-flavored gelatin
- 6 cups crisp rice cereal
- 1/2 cup candy corn

Combine margarine and marshmallows in 2-quart glass bowl. Microwave (high), uncovered, 1 1/2 to 3 minutes or until marshmallows are puffed. Add orange gelatin; mix until combined. Stir in cereal until well coated. Mix in candy corn. Cool enough to handle. With buttered hands, form mixture into 24 balls. Place on waxed paper until cool. Wrap tightly in plastic wrap for storage. TIPS: Pieces of cut black licorice can be substituted for candy corn. Mixture can be pressed into greased 13x9 inch baking pan and cut into squares for serving.