

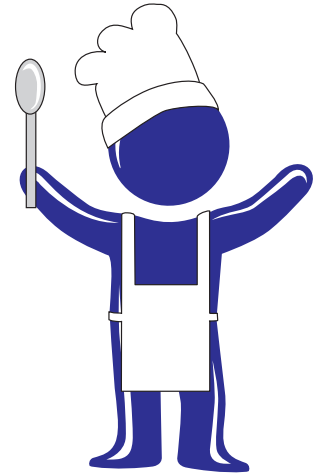
Orange Ooze Chocolate Cupcakes

Ingredients:

- 8 Ounces cream cheese softened
- 1 Egg
- 1/3 Cup sugar
- Yellow and red food coloring
- 1 Package of chocolate cake mix

Directions:

1. Prepare cake batter according to directions on the box. Set aside batter before filling cupcake tin.
2. To make cupcake filling, combine cream cheese, egg, and sugar.
3. Blend in 2 drops of yellow food coloring and 1 drop red food coloring, adding more coloring if necessary to reach desired shade of orange.
4. Fill cupcake liners half full with cupcake batter. Place 1 teaspoon of filling in the center of each.
5. As cupcakes bake, the batter will rise to surround the filling.
6. Bake at 350 degrees for approximately 25 minutes.



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Pumpkin Faces

Ingredients:

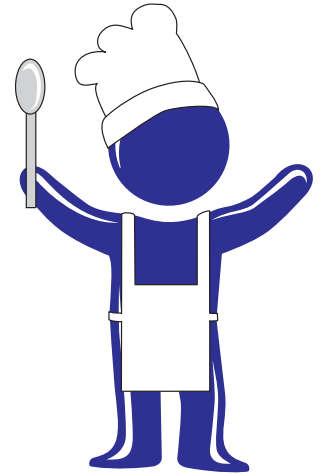
- English muffins
- Cheese spread (orange)
- Raisins

Directions:

1. Lightly toast English muffins.
2. Allow children to spread orange cheese across the muffins.
3. Use raisins to create eyes, noses, and mouths

Additional Suggestions:

You can also make little pumpkin faces using the same technique on round crackers and serve them as hors d'ourves. For ghost faces, try using cream cheese instead of orange cheese. For witch faces, try using a green vegetable-based spread. If your child does not like the orange cheese spread, you can try adding a couple drops of red and yellow food coloring to cream cheese to make an orange spread.



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