

ngredients

For the Cupcakes

 1 1/4 c. all-purpose flour

 1/2 c. Unsweetened cocoa powder

 1/4 c. malt powder

 1 3/4 c. sugar

 1 tsp. instant coffee

 1 tsp. baking soda

 1 tsp. baking powder

 1 tsp. salt

 2 large eggs

 1 c. buttermilk

 2/3 c. unsalted butter, melted

 2 tsp. vanilla extract

 2 c. Buttercream Frosting

For the Glass Candy

 1/2 c. light corn syrup

 3 c. sugar

 1/4 tsp. cream of tartar

 1 1/2 c. water

 Red food coloring gel, for garnish

Directions

 Preheat oven to 350 degrees F. Fill cupcake pan with liners; set aside.

 Make cupcakes: In the bowl of a stand mixer fitted with a whisk attachment, mix together first eight ingredients. Add in next four ingredients and beat on medium until well combined, about 2 minutes. Pour in 3/4 cup boiling water and beat until well combined. Fill liners 2/3 of the way. Bake until toothpick inserted in the center comes out clean, 18 to 22 minutes. Remove from oven and transfer to a wire rack to cool completely before frosting.

 Make glass candy: Line a baking sheet with foil. Place all ingredients in a small saucepan over medium-high heat and stir until mixture begins to boil. Stop boiling and clip candy thermometer to side of pan. Use a brush and water to wash down any crystals. Bring mixture to 300 degrees F, then pour hot candy mixture onto prepared pan. Set aside at least 1 hour, then break apart candy into shards.

 Assemble: Pipe frosting onto cupcakes. Insert candy glass into center. Pipe red gel onto cupcakes for a blood drip finish.