



FOR IMMEDIATE RELEASE
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Ghoulish Ghost Cupcakes: a Little Spooky, a Lot Sweet

Tricks for creating Halloween treats from Chestnut Hill's Bredenbeck's Bakery



Philadelphia (Chestnut Hill), PA— Boo! 'Tis the season for creepy confections and spooky sweets. The bakers at Bredenbeck's Bakery are sharing top-secret tricks for decorating their favorite Halloween treats: ghoulish ghost cupcakes. Make them with the kids, or serve them alongside some spiced cider at your Halloween party.

You'll need:

A dozen of your favorite cupcakes
16 oz. vanilla icing
22 oz. (two packages) white chocolate chips
Black shoestring licorice or gel icing

- Start with your favorite cupcake recipe and bake according to instructions
- Flip your cooled cupcakes upside down, and spoon a dollop of icing on top to add height
- Place the iced cupcakes in the freezer until icing is firm
- Melt white chocolate in a double boiler
- Place frozen iced cupcakes on a wire rack
- Spoon melted white chocolate over top of iced cupcakes, allowing excess white chocolate to drizzle through wire rack
- Create beady eyes and scary faces with black shoestring licorice or gel icing
- Enjoy!

If you're in the neighborhood, come see us and try the original Bredenbeck's version of these tasty treats. For the month of October only, say "Boo!" and you'll receive a ghost cupcake for just \$1.95.

A Philadelphia tradition since 1889, Bredenbeck's Bakery bakes its delicious cookies, cakes, pies and pastries with the finest all-natural ingredients. Located in the heart of Chestnut Hill, Bredenbeck's is famous for its delicious butter cookies, fancy miniatures and gourmet wedding cakes, all baked on premises. Visit www.bredenbecks.com, call us at 215-247-7374, or stop on by to taste for yourself! Our historic shop is located at 8126 Germantown Avenue, Philadelphia, PA 19118.

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