

Adorable Applesauce Cupcakes







DESSERT

Ingredients

1 box cake mix yellow
O.5 teaspoon ground cinnamon
O.8 cup apple juice
0.3 cup apple sauce unsweetened
3 eggs
O.5 teaspoon purple gel food coloring red
16 oz vanilla frosting

12 pretzel sticks thin

П	16 gumdrops	
	12 pumpkin candies and gummy worms cut in half, if desired	
Eq	uipment	
Ш	bowl	
	oven	
	wire rack	
	hand mixer	
	muffin liners	
Di	rections	
	Heat oven to 350°F (325°F for dark or nonstick pans).	
	Place paper baking cup in each of 24 regular-size muffin cups.	
	In large bowl, beat cupcake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.	
	Bake 18 to 23 minutes or until tops spring back when lightly touched. Cool in pans 10 minutes; carefully remove from pans to cooling rack. Cool completely, about 30 minutes.	
	Stir paste food color into frosting in container.	
	Spread frosting over cupcakes.	
	To decorate cupcakes, poke 1 pretzel piece into each cupcake for stem.	
	Cut each gumdrop leaf into 3 slices. Poke 2 gumdrop leaves into top of each cupcake on either side of pretzel stem. Poke half of gummy worm into each cupcake. Store loosely covered.	
	Nutrition Facts	
	PROTEIN 4.05% FAT 19.69% CARBS 76.26%	
Properties		

Glycemic Index:10.41, Glycemic Load:6.55, Inflammation Score:-1, Nutrition Score:2.6260869658512%

Flavonoids

Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg Epicatechin: 0.55mg, Epicatechin: 0.55mg, Epicatechin: 0.55mg, Epicatechin: 0.55mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 191.43kcal (9.57%), Fat: 4.21g (6.47%), Saturated Fat: 1.09g (6.79%), Carbohydrates: 36.66g (12.22%), Net Carbohydrates: 36.32g (13.21%), Sugar: 24.95g (27.72%), Cholesterol: 20.46mg (6.82%), Sodium: 205.44mg (8.93%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.95g (3.89%), Phosphorus: 82.16mg (8.22%), Vitamin B2: 0.14mg (7.96%), Calcium: 50.36mg (5.04%), Folate: 19.33µg (4.83%), Vitamin B1: 0.06mg (3.84%), Vitamin E: 0.55mg (3.69%), Selenium: 2.39µg (3.41%), Iron: 0.61mg (3.39%), Vitamin K: 3.14µg (2.99%), Manganese: 0.06mg (2.95%), Vitamin B3: 0.57mg (2.84%), Vitamin B5: 0.18mg (1.79%), Vitamin B6: 0.03mg (1.43%), Fiber: 0.34g (1.37%), Vitamin B12: 0.07µg (1.17%), Copper: 0.02mg (1.1%), Potassium: 35.28mg (1.01%)