



## Autumn Leaf Cupcakes

READY IN



90 min.

SERVINGS



24

CALORIES



215 kcal

DESSERT

### Ingredients

- 1 Cups baker's chocolate
- 1 box duncan hines devil's food cake
- 0.5 cup semi chocolate chips melted
- 0.5 cup butterscotch chips melted
- 16 oz chocolate frosting

### Equipment

- frying pan
- baking sheet

- oven
- wire rack
- cookie cutter
- spatula
- muffin liners

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pan).
- Place Reynolds Baking Cups in each of 24 regular-size muffin cups. Make and bake cake mix as directed on box for 24 cupcakes. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
- Meanwhile, place 12-inch sheet of waxed paper on cookie sheet; mark an 8-inch square on waxed paper. Alternately place spoonfuls of melted chocolate and butterscotch on waxed paper. With small spatula, swirl together for marbled effect, spreading to an 8-inch square. Refrigerate until firm, about 30 minutes.
- Remove from refrigerator; let stand about 10 minutes or until slightly softened. Use 1 1/2-inch leaf cookie cutter to make 24 leaf cutouts. Carefully remove cutouts from paper with spatula; place on another waxed paper-lined cookie sheet. Refrigerate until firm, about 5 minutes.
- Frost cupcakes.
- Garnish with leaf cutouts. Store loosely covered in refrigerator.

## Nutrition Facts



**PROTEIN 3.82%** **FAT 41.07%** **CARBS 55.11%**

## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:4.730434714776%

## Flavonoids

Catechin: 3.54mg, Catechin: 3.54mg, Catechin: 3.54mg, Catechin: 3.54mg Epicatechin: 7.8mg, Epicatechin: 7.8mg, Epicatechin: 7.8mg, Epicatechin: 7.8mg

## Nutrients (% of daily need)

Calories: 215.19kcal (10.76%), Fat: 10.56g (16.25%), Saturated Fat: 4.31g (26.94%), Carbohydrates: 31.89g (10.63%), Net Carbohydrates: 30.08g (10.94%), Sugar: 22.08g (24.53%), Cholesterol: 0.54mg (0.18%), Sodium: 198.63mg (8.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 9.98mg (3.33%), Protein: 2.21g (4.42%), Manganese: 0.36mg (18.22%), Copper: 0.33mg (16.72%), Iron: 2.27mg (12.63%), Phosphorus: 95.32mg (9.53%), Magnesium: 37.01mg (9.25%), Fiber: 1.82g (7.26%), Zinc: 0.83mg (5.54%), Potassium: 163.46mg (4.67%), Selenium: 3.16µg (4.52%), Calcium: 36.53mg (3.65%), Vitamin E: 0.54mg (3.61%), Folate: 12.89µg (3.22%), Vitamin B1: 0.04mg (2.85%), Vitamin B2: 0.04mg (2.35%), Vitamin B3: 0.42mg (2.08%), Vitamin K: 1.5µg (1.43%)