

Autumn Leaf Cupcakes







DESSERT

Ingredients

1 box duncan hines devil's food cake
0.5 cup butterscotch chips melted

1 container chocolate frosting

1 Cups baking mix

0.5 cup semi chocolate chips melted

Equipment

frying pan

baking sheet

	oven
	wire rack
	cookie cutter
	spatula
	muffin liners
Directions	
	Heat oven to 350F (325F 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 3.5% FAT 35.01% CARBS 61.49%	

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:3.4386956725755%

Nutrients (% of daily need)

Calories: 208.93kcal (10.45%), Fat: 8.45g (13.01%), Saturated Fat: 2.73g (17.05%), Carbohydrates: 33.4g (11.13%), Net Carbohydrates: 32.39g (11.78%), Sugar: 22.59g (25.11%), Cholesterol: 0.64mg (0.21%), Sodium: 261.06mg (11.35%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 5.58mg (1.86%), Protein: 1.9g (3.8%), Phosphorus: 102.55mg (10.25%), Copper: 0.16mg (8.21%), Iron: 1.45mg (8.08%), Manganese: 0.15mg (7.61%), Magnesium: 20.27mg (5.07%), Selenium: 3.09µg (4.42%), Folate: 17.6µg (4.4%), Vitamin B1: 0.06mg (4.23%), Fiber: 1.01g (4.03%), Calcium:

39.93mg (3.99%), Potassium: 125.91mg (3.6%), Vitamin E: 0.53mg (3.51%), Vitamin B2: 0.06mg (3.31%), Vitamin B3: 0.57mg (2.85%), Zinc: 0.33mg (2.21%), Vitamin K: 1.29µg (1.23%)