



Autumn Leaf Cupcakes

READY IN



90 min.

SERVINGS



24

CALORIES



209 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake betty crocker® supermoist®
- ☐ 0.5 cup butterscotch chips melted
- ☐ 1 container chocolate frosting betty crocker®
- ☐ 1 Cups baking mix
- ☐ 0.5 cup semi chocolate chips melted

Equipment

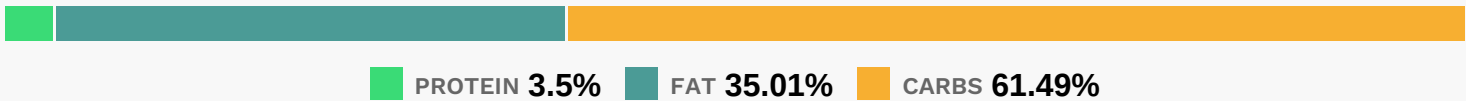
- ☐ frying pan
- ☐ baking sheet

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

Directions

- ☐ Heat oven to 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



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 %: 0% (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%)