



Boston Terrier Cupcakes



Gluten Free



Low Fod Map

READY IN



45 min.

SERVINGS



1

CALORIES



519 kcal

DESSERT

Ingredients

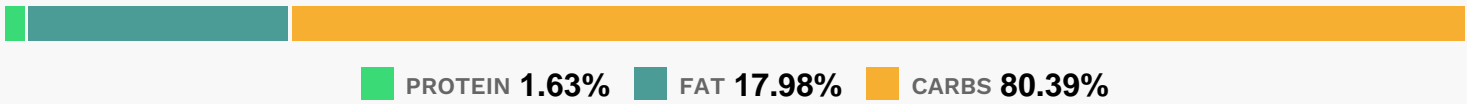
- ☐ 3 small chocolate frosting
- ☐ 1 cupcake with vanilla frosting
- ☐ 1 fruit roll (or red/pink chewy candy such as Tootsie Rolls)
- ☐ 2 chewy chocolate candies (such as Tootsie Rolls)
- ☐ 0.3 cup additional vanilla frosting for decorating

Equipment

Directions

- ☐ Add a thin layer of vanilla frosting to the top of the whole cupcake.
- ☐ Press or roll out chewy chocolate candies. Using a round cutter that is approximately 2 – inches in diameter, cut a circle.
- ☐ Cut again to make two crescent moons, then to snip the end of the moon. The shapes will resemble an upside down apostrophe. Reserve remaining candy pieces.
- ☐ Place one brown candy piece on frosted cupcake, making sure the points are at the top and facing toward one another.
- ☐ Using the extra rolled candy reserved from Step #1, cut two small, tear–drops for ears; set aside.
- ☐ Fit a piping bag with a #12 tip. Fill with vanilla frosting. Pipe frosting to make cheeks by applying pressure, heavy, light, heavy. It should look like an upside down heart without a tail".
- ☐ Place a chocolate candy, the size of a pea, in the center of the piped icing as a nose.
- ☐ Using the same piping bag, pipe a small disk, slightly smaller than a dime, in the center of each brown candy piece that was placed on the cupcake in Step #2, brushing the icing disks bottom against the cheeks.
- ☐ Cut a small piece of fruit roll for the tongue. Insert tongue piece below the nose, tucked under the cheeks.
- ☐ Place a small chocolate candy (or sugar pearl or chocolate frosting) in the center of each disk for the dogs eyes.
- ☐ Place small, tear–drop ears at the point of each brown candy piece, point facing outward.

Nutrition Facts



Properties

Glycemic Index:86, Glycemic Load:16.79, Inflammation Score:-7, Nutrition Score:8.848695759864%

Nutrients (% of daily need)

Calories: 518.8kcal (25.94%), Fat: 10.76g (16.55%), Saturated Fat: 2.21g (13.8%), Carbohydrates: 108.23g (36.08%), Net Carbohydrates: 100.95g (36.71%), Sugar: 89.89g (99.88%), Cholesterol: 0.3mg (0.1%), Sodium: 135.15mg

(5.88%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.2g (4.4%), Fiber: 7.28g (29.12%), Vitamin A: 1363.51IU (27.27%), Vitamin K: 28.17µg (26.83%), Copper: 0.34mg (17.18%), Vitamin B2: 0.28mg (16.6%), Potassium: 425.93mg (12.17%), Vitamin C: 9.91mg (12.01%), Vitamin B3: 1.89mg (9.47%), Iron: 1.55mg (8.63%), Phosphorus: 66.72mg (6.67%), Manganese: 0.13mg (6.43%), Vitamin E: 0.93mg (6.18%), Magnesium: 23.7mg (5.93%), Vitamin B1: 0.06mg (4.01%), Vitamin B6: 0.07mg (3.61%), Folate: 13.63µg (3.41%), Zinc: 0.45mg (3.03%), Calcium: 26.78mg (2.68%), Vitamin B5: 0.22mg (2.17%)