



## Brown Dog Cupcakes

READY IN



45 min.

SERVINGS



1

CALORIES



993 kcal

DESSERT

## Ingredients

- ☐ 0.3 cup additional chocolate frosting for decorating
- ☐ 1 teaspoon chocolate frosting dark
- ☐ 0.3 cup chocolate cookie crumbs
- ☐ 1 vanilla cupcake with chocolate frosting
- ☐ 1 chewy chocolate candy (such as a Tootsie Roll)
- ☐ 1 red/pink chewy candy (such as a Tootsie Roll)
- ☐ 3 small sugar pearls
- ☐ 1 teaspoon vanilla frosting
- ☐ 1 donut hole

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Equipment

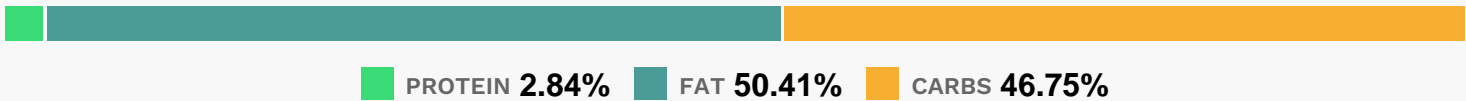
☐ bowl

☐ spatula

Directions

- ☐ Add a thin layer of chocolate frosting to the top of the whole cupcake.
- ☐ Add one dollop of chocolate frosting on lower third of top of cupcake.
- ☐ Place doughnut hole on dollop, allowing the dollop of frosting to hold doughnut hole in place.
- ☐ Using a small spatula, frost the doughnut hole with chocolate frosting so that it blends with cupcake.
- ☐ Place the chocolate cookie crumbs in a bowl. Invert cupcake into the crumbs and roll to cover. This can also be done by cupping your hand and using it as the bowl.
- ☐ Fit a small piping bag with a a #2 or 3 tip. Fill with vanilla frosting and pipe small circles for eyes.
- ☐ Place a small chocolate candy or sugar pearl in the center of each disk for eyes and one small chocolate candy on top of the frosted doughnut hole for the nose.
- ☐ Fill a small piping bag with dark chocolate frosting. Use a #2 or 3 tip to outline nose and muzzle.
- ☐ Press or roll out chewy chocolate candy or caramel into a -inch leaf shape to make 2 ears.
- ☐ Place one ear at 10 oclock and the other at 2 oclock.
- ☐ Cut a small piece of fruit roll for tongue, and insert below nose.

Nutrition Facts



Properties

Glycemic Index:172.6, Glycemic Load:33.34, Inflammation Score:-6, Nutrition Score:16.73173916599%

Nutrients (% of daily need)

Calories: 993.2kcal (49.66%), Fat: 59g (90.77%), Saturated Fat: 29.35g (183.42%), Carbohydrates: 123.12g (41.04%), Net Carbohydrates: 114.56g (41.66%), Sugar: 95.18g (105.75%), Cholesterol: 0.84mg (0.28%), Sodium: 230.6mg (10.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 79.09mg (26.36%), Protein: 7.49g (14.97%), Manganese: 1.22mg (60.86%), Copper: 1.12mg (56.2%), Magnesium: 175.42mg (43.85%), Iron: 7.29mg (40.5%), Fiber: 8.56g (34.24%), Phosphorus: 276.43mg (27.64%), Vitamin B2: 0.33mg (19.26%), Potassium: 589.84mg (16.85%), Zinc: 2.49mg (16.63%), Vitamin E: 2.04mg (13.62%), Vitamin K: 10.73µg (10.22%), Selenium: 6.31µg (9.01%), Vitamin B3: 1.76mg (8.82%), Vitamin B1: 0.12mg (8.21%), Folate: 23.79µg (5.95%), Calcium: 48.99mg (4.9%), Vitamin B6: 0.07mg (3.38%), Vitamin B5: 0.27mg (2.72%), Vitamin B12: 0.08µg (1.31%)