



Bulldog Cupcakes

 Gluten Free

READY IN



45 min.

SERVINGS



1

CALORIES



580 kcal

DESSERT

Ingredients

- 4 caramels
- 1 teaspoon chocolate frosting dark
- 1 vanilla cupcake with vanilla frosting
- 1 small chewy chocolate candy (such as Tootsie Rolls)
- 0.3 cup additional vanilla frosting for decorating

Equipment

- baking paper
- knife

- toothpicks
- microwave
- spatula

Directions

- Add a thin layer of vanilla frosting to the top of the whole cupcake.
- Place 2 caramels in a microwave-safe dish and Microwave on HIGH 2-3 seconds or until softened. Press caramels together and roll between the palms of hands to form into a ball.
- Roll or press out the caramel ball into a 1/8-inch in thickness on wax or parchment paper.
- Cut out a circle using a 2 -inch round cutter, reserving excess caramel.
- Place caramel circle on top of the cupcake to cover the entire top surface.
- Using a knife or tear drop-shaped cutter, cut 2 small triangular ears from the excess unused-rolled caramel.
- Place one ear at 11 o'clock and the other at 1 o'clock, and fold them inward, over the caramel circle that covers the cupcake.
- Fit a piping bag with a #12 tip. Fill with vanilla frosting. Pipe a round disk, the size of a quarter, on the bottom of the frosted cupcake near the 6 o'clock position. (This can also be done with a small spatula.)
- Place 2 caramels in a microwave-safe dish and Microwave on HIGH 2-3 seconds or until softened. Press together and roll between the palms of hands to form into a ball, then into a rope the length of the cupcakes diameter. Shape into a boomerang or a C and place upside down on the cupcake. The center of the rope should line up with the center of the cupcake and the two sides should arch downward.
- Fill a small piping bag with dark chocolate frosting. Use a #2 or 3 tip and pipe 2 dots of dark chocolate frosting for the eyes or add mini candies, if preferred. Pipe eyebrows above the eyes.
- Pipe 2 teeth with vanilla frosting.
- Place a small brown or black candy on top of the rope for a nose. This can also be done with a jelly bean or by piping frosting.
- Using a knife, toothpick, or veining tool, form the face wrinkles in the bulldogs face, as well as the mouth below the jowls.

Nutrition Facts

PROTEIN 2.77% FAT 38.83% CARBS 58.4%

Properties

Glycemic Index:174, Glycemic Load:39.06, Inflammation Score:-3, Nutrition Score:8.7113042758859%

Nutrients (% of daily need)

Calories: 580.16kcal (29.01%), Fat: 25.36g (39.01%), Saturated Fat: 9.83g (61.43%), Carbohydrates: 85.81g (28.6%), Net Carbohydrates: 82.71g (30.08%), Sugar: 72.04g (80.05%), Cholesterol: 3.64mg (1.21%), Sodium: 218.42mg (9.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 22.5mg (7.5%), Protein: 4.08g (8.15%), Manganese: 0.56mg (28.08%), Copper: 0.51mg (25.58%), Iron: 3.55mg (19.72%), Magnesium: 72.25mg (18.06%), Vitamin B2: 0.3mg (17.57%), Phosphorus: 146.08mg (14.61%), Fiber: 3.1g (12.39%), Vitamin K: 10.24µg (9.75%), Potassium: 315.01mg (9%), Vitamin E: 1.31mg (8.71%), Calcium: 77.76mg (7.78%), Zinc: 1.16mg (7.72%), Vitamin B5: 0.4mg (3.98%), Selenium: 2.72µg (3.89%), Vitamin B1: 0.06mg (3.81%), Vitamin B12: 0.2µg (3.31%), Vitamin B3: 0.49mg (2.43%), Vitamin B6: 0.03mg (1.66%), Folate: 6.25µg (1.56%)