



Candy Corn Cupcake Trifles

 Dairy Free

READY IN



75 min.

SERVINGS



12

CALORIES



359 kcal

DESSERT

Ingredients

- ☐ 1 box vanilla cake donut holes
- ☐ 0.5 teaspoon purple gel food coloring
- ☐ 0.3 teaspoon purple gel food coloring yellow
- ☐ 12 oz fluffy frosting white
- ☐ 1.5 cups candy corn
- ☐ 12 frangelico (8-oz size)

Equipment

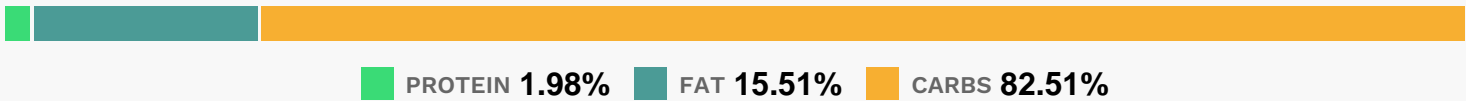
- ☐ oven

- ☐ toothpicks
- ☐ ziploc bags
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. Make cake mix as directed on box, using water, oil and eggs. Divide batter in half; tint half of batter orange and other half yellow. Divide each color batter evenly among muffin cups.
- ☐ Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove cupcakes from pans to cooling racks. Cool completely.
- ☐ Remove paper baking cups.
- ☐ Cut each cupcake in half horizontally. In each jar, place 1 yellow cupcake half and 1 orange cupcake half. Spoon 1 container of frosting into 1-gallon resealable food-storage plastic bag; seal bag.
- ☐ Cut off about 1/2-inch corner of bag. Twist bag above frosting; squeeze bag to pipe frosting over orange cupcake in each jar.
- ☐ Sprinkle evenly with 1 cup of the candy corn. Repeat layers with remaining cupcake halves, second container of frosting and remaining 1/2 cup candy corn.

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:8.28, Inflammation Score:-1, Nutrition Score:3.8765217169471%

Nutrients (% of daily need)

Calories: 358.83kcal (17.94%), Fat: 6.18g (9.51%), Saturated Fat: 1.68g (10.52%), Carbohydrates: 74.02g (24.67%), Net Carbohydrates: 73.55g (26.75%), Sugar: 54.15g (60.17%), Cholesterol: 0mg (0%), Sodium: 409.36mg (17.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.77g (3.55%), Phosphorus: 150.29mg (15.03%), Vitamin B2: 0.18mg (10.54%), Calcium: 95.2mg (9.52%), Folate: 32.43µg (8.11%), Vitamin B1: 0.1mg (6.42%), Vitamin B3: 1.09mg (5.45%), Vitamin E: 0.81mg (5.39%), Selenium: 3.73µg (5.33%), Iron: 0.89mg (4.92%), Vitamin K: 4.85µg (4.62%), Manganese: 0.09mg (4.42%), Fiber: 0.47g (1.9%), Copper: 0.03mg (1.74%), Zinc: 0.22mg (1.45%), Vitamin B5:

0.14mg (1.42%), Magnesium: 5.02mg (1.26%), Potassium: 36.35mg (1.04%)