



## Candy Corn Cupcakes

 Dairy Free

READY IN



55 min.

SERVINGS



24

CALORIES



197 kcal

DESSERT

### Ingredients

- 12 pieces candy corn white
- 3 eggs
- 2 cups fluffy frosting white prepared
- 12 pieces candy corn white yellow
- 0.3 cup vegetable oil
- 1 cup water
- 18.3 ounce cake mix white

### Equipment

- bowl
- oven
- hand mixer
- toothpicks
- muffin liners

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Line 24 cupcake cups with paper liners.
- Place cake mix in a bowl, and pour in water and vegetable oil; add 3 eggs. With electric mixer on low speed, beat the cake mix with water, oil, and eggs until thoroughly combined, about 2 minutes.
- Pour half the cake mix into a second bowl; divide the remaining cake mix in half, and place into 2 separate small bowls.
- Color the largest portion of the cake mix orange by mixing in 4 drops of red food coloring and 6 drops of yellow food coloring. Into a second, smaller bowl of cake mix, mix in 10 drops of red food coloring, 12 drops of yellow food coloring, and 6 drops of green food coloring, to color that bowl brown. Into the last remaining small bowl of cake mix, stir in 5 drops of yellow food coloring to color that bowl yellow.
- Spoon yellow cake batter into the bottoms of 12 prepared cupcake cups, filling them about 1/3 full. Spoon the brown batter into the bottoms of the remaining 12 prepared cupcake cups, filling them about 1/3 full. Spoon orange cupcake mix over the yellow and brown layers, filling the cupcakes about 2/3 full. Try not to jar or shake the filled cupcakes, to avoid mixing layers.
- Carefully place cupcakes into the preheated oven, and bake until a toothpick inserted into the center of a cupcake comes out clean, 18 to 22 minutes. Allow to cool.
- Frost each cooled cupcake with the white frosting; place a piece of yellow, orange, and white candy corn on top of each yellow and orange cupcake.
- Place a brown, orange, and white piece of candy corn on top of each brown and orange cupcake.

## Nutrition Facts



PROTEIN 3.19%  FAT 33.63%  CARBS 63.18%

## Properties

Glycemic Index:1.79, Glycemic Load:5.5, Inflammation Score:-1, Nutrition Score:2.8539130221242%

## Nutrients (% of daily need)

Calories: 197.21kcal (9.86%), Fat: 7.4g (11.38%), Saturated Fat: 1.61g (10.09%), Carbohydrates: 31.26g (10.42%), Net Carbohydrates: 31.03g (11.28%), Sugar: 21.8g (24.23%), Cholesterol: 20.46mg (6.82%), Sodium: 195.03mg (8.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.58g (3.16%), Phosphorus: 86.93mg (8.69%), Vitamin K: 8.61µg (8.2%), Vitamin B2: 0.13mg (7.58%), Vitamin E: 0.78mg (5.21%), Calcium: 51.15mg (5.12%), Selenium: 3.56µg (5.09%), Folate: 19.18µg (4.8%), Vitamin B1: 0.05mg (3.39%), Iron: 0.55mg (3.04%), Vitamin B3: 0.56mg (2.8%), Manganese: 0.05mg (2.29%), Vitamin B5: 0.16mg (1.58%), Zinc: 0.18mg (1.23%), Copper: 0.02mg (1.15%)