



Caterpillar Cakes

READY IN



15 min.

SERVINGS



15

CALORIES



462 kcal

DESSERT

Ingredients

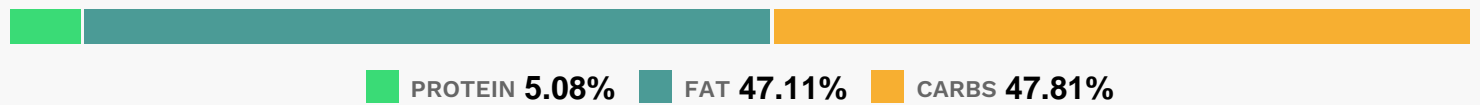
- 0.5 cup candy-coated licorice pieces
- 0.5 cup candy-coated chocolate pieces
- 24 baked cupcakes cooled
- 3 cups baker's angel flake coconut
- 15 servings food coloring green
- 1 pkg oreo cookies crushed finely (1 lb. 4 oz.)
- 8 oz cool whip whipped topping thawed

Equipment

Directions

- Tint coconut with food coloring.
- Remove paper from cupcakes; frost tops and sides of cupcakes with whipped topping.
- Sprinkle coconut evenly over whipped topping; press gently into whipped topping to secure.
- Spread cookie crumbs evenly onto 2 large serving platters to resemble dirt. Arrange 12 cupcakes on each platter to resemble caterpillar.
- Decorate cupcakes with remaining ingredients as desired.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:7.332173904647%

Nutrients (% of daily need)

Calories: 461.6kcal (23.08%), Fat: 24.73g (38.05%), Saturated Fat: 15.69g (98.09%), Carbohydrates: 56.47g (18.82%), Net Carbohydrates: 52.78g (19.19%), Sugar: 37.93g (42.15%), Cholesterol: 3.76mg (1.25%), Sodium: 251.84mg (10.95%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6g (12.01%), Manganese: 0.6mg (30.13%), Selenium: 12.46µg (17.79%), Fiber: 3.7g (14.79%), Calcium: 120.69mg (12.07%), Vitamin B2: 0.2mg (11.6%), Phosphorus: 110.25mg (11.03%), Iron: 1.8mg (10.02%), Vitamin B1: 0.14mg (9.42%), Copper: 0.18mg (8.88%), Folate: 28.17µg (7.04%), Magnesium: 24.65mg (6.16%), Vitamin B3: 1.17mg (5.87%), Potassium: 173.1mg (4.95%), Vitamin K: 4.06µg (3.87%), Zinc: 0.58mg (3.85%), Vitamin B6: 0.07mg (3.42%), Vitamin B5: 0.26mg (2.63%), Vitamin E: 0.23mg (1.56%), Vitamin A: 78.03IU (1.56%), Vitamin B12: 0.09µg (1.42%)