



## Cool Spider Cupcakes

 Dairy Free

READY IN



10 min.

SERVINGS



10

CALORIES



972 kcal

DESSERT

### Ingredients

- 0.3 cup mint
- 24 baked chocolate cupcakes
- 576 inch shoestring licorice black
- 48 small candies
- 8 oz cool whip whipped topping thawed

### Equipment

## Directions

- Frost tops and sides of cupcakes with whipped topping. Decorate with chocolate sprinkles.
- Cut each piece of licorice into 8 pieces. Insert 8 pieces licorice into top of each cupcake to create "spider legs." Top with 2 candies for "eyes." Store leftover cupcakes in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:6.2578261585339%

## Nutrients (% of daily need)

Calories: 972.31kcal (48.62%), Fat: 17.1g (26.3%), Saturated Fat: 6.82g (42.64%), Carbohydrates: 195.78g (65.26%), Net Carbohydrates: 194.83g (70.85%), Sugar: 107.14g (119.05%), Cholesterol: 3.24mg (1.08%), Sodium: 430.21mg (18.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 10.14g (20.28%), Selenium: 13.96µg (19.94%), Vitamin B2: 0.27mg (15.89%), Calcium: 155.83mg (15.58%), Vitamin B1: 0.2mg (13.1%), Phosphorus: 112.76mg (11.28%), Manganese: 0.2mg (10.17%), Folate: 39.9µg (9.97%), Iron: 1.65mg (9.17%), Vitamin B3: 1.6mg (8.02%), Vitamin K: 5.99µg (5.7%), Fiber: 0.96g (3.82%), Magnesium: 13.97mg (3.49%), Potassium: 120.95mg (3.46%), Copper: 0.06mg (3.16%), Zinc: 0.35mg (2.35%), Vitamin B12: 0.13µg (2.13%), Vitamin B5: 0.19mg (1.9%), Vitamin A: 81.2IU (1.62%), Vitamin E: 0.24mg (1.58%), Vitamin B6: 0.03mg (1.31%)