

# Cupcake Graveyard

 Dairy Free

READY IN



55 min.

SERVINGS



24

CALORIES



271 kcal

DESSERT

## Ingredients

- 24 chocolate graham cracker crumbs
- 0.8 cup cookie crumbs
- 18.3 ounce chocolate cake mix
- 32 ounce vanilla frosting

## Equipment

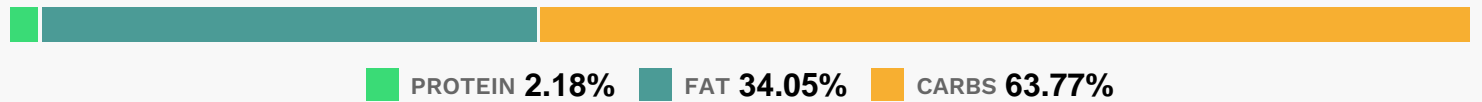
- bowl
- baking sheet
- oven

pastry bag

## Directions

- Prepare and bake cake mix according to package directions for cupcakes.
- In a medium bowl stir 1 package of frosting with the cookie crumbs. Frost cooled cupcakes.
- Fill a pastry bag, fitted with a plain tip, with remaining white frosting. Write R.I.P. on each chocolate covered graham cracker cookie. Stand a decorated cookie on top of each cupcake so that it looks like a tombstone.
- Place the cupcakes on a large cookie sheet that has been covered with green paper.
- Place paper ghosts and bats randomly through the graveyard.
- Serve!

## Nutrition Facts



## Properties

Glycemic Index:4.46, Glycemic Load:12.29, Inflammation Score:-1, Nutrition Score:3.0421738964708%

## Nutrients (% of daily need)

Calories: 270.98kcal (13.55%), Fat: 10.47g (16.11%), Saturated Fat: 2.11g (13.19%), Carbohydrates: 44.11g (14.7%), Net Carbohydrates: 43.56g (15.84%), Sugar: 33.05g (36.72%), Cholesterol: 0mg (0%), Sodium: 262mg (11.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.51g (3.02%), Vitamin B2: 0.16mg (9.32%), Phosphorus: 67.07mg (6.71%), Iron: 1.12mg (6.24%), Vitamin E: 0.89mg (5.96%), Vitamin K: 6.08µg (5.79%), Folate: 18.92µg (4.73%), Copper: 0.09mg (4.45%), Selenium: 2.9µg (4.15%), Vitamin B1: 0.05mg (3.43%), Calcium: 33.88mg (3.39%), Manganese: 0.06mg (3.07%), Magnesium: 10.95mg (2.74%), Vitamin B3: 0.53mg (2.65%), Potassium: 86.74mg (2.48%), Fiber: 0.56g (2.23%), Zinc: 0.21mg (1.43%)