



Cupcake Menorah

READY IN



75 min.

SERVINGS



15

CALORIES



347 kcal

DESSERT

Ingredients

- 2 eggs
- 1 pkg chocolate cake mix (2-layer size)
- 3.9 oz jell-o chocolate flavor pudding instant
- 1.8 cups milk
- 4 oz baker's semi-sweet chocolate chopped
- 16 oz ready-to-spread vanilla frosting

Equipment

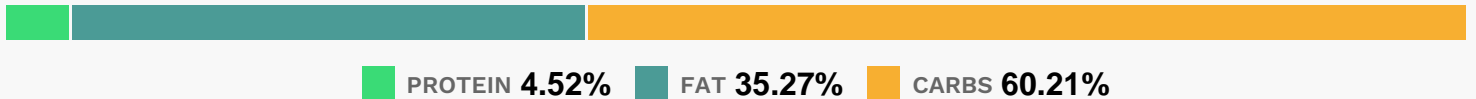
- bowl

- oven
- blender
- toothpicks
- muffin liners

Directions

- Heat oven to 350F.
- Beat cake mix, dry pudding mix, milk and eggs in large bowl with mixer until blended. Stir in chocolate.
- Spoon into 24 paper-lined muffin cups.
- Bake 20 to 25 min. or until toothpick inserted in centers comes out clean. Cool 10 min.
- Remove cupcakes from pans to wire racks; cool completely.
- Spread cupcakes with frosting. Insert blue candles into tops of 9 cupcakes. Arrange in shape of menorah, elevating center cupcake as shown in photo.
- Serve remaining cupcakes on the side.

Nutrition Facts



Properties

Glycemic Index:5.4, Glycemic Load:9.33, Inflammation Score:-2, Nutrition Score:6.2121739543003%

Nutrients (% of daily need)

Calories: 346.77kcal (17.34%), Fat: 13.9g (21.38%), Saturated Fat: 4.28g (26.73%), Carbohydrates: 53.37g (17.79%), Net Carbohydrates: 51.81g (18.84%), Sugar: 39.28g (43.64%), Cholesterol: 25.69mg (8.56%), Sodium: 418.47mg (18.19%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 10.19mg (3.4%), Protein: 4g (8.01%), Phosphorus: 148.53mg (14.85%), Vitamin B2: 0.21mg (12.43%), Copper: 0.24mg (12.01%), Iron: 2.02mg (11.22%), Manganese: 0.19mg (9.71%), Selenium: 6.76µg (9.66%), Calcium: 87.98mg (8.8%), Magnesium: 34.58mg (8.65%), Fiber: 1.56g (6.25%), Potassium: 216.38mg (6.18%), Vitamin E: 0.91mg (6.05%), Folate: 23.25µg (5.81%), Vitamin K: 5.78µg (5.51%), Vitamin B1: 0.07mg (4.9%), Zinc: 0.69mg (4.6%), Vitamin B12: 0.22µg (3.66%), Vitamin B3: 0.64mg (3.21%), Vitamin D: 0.43µg (2.87%), Vitamin B5: 0.28mg (2.76%), Vitamin B6: 0.04mg (2.1%), Vitamin A: 82.44IU (1.65%)