



## Dirt & Worm Cakes

READY IN



200 min.

SERVINGS



20

CALORIES



843 kcal

### Ingredients

- 24 cupcake liners white
- 48 chewy fruit snacks worm-shaped
- 3 oz jell-o orange flavor gelatin
- 3 Tbsp oreo cookies crushed finely
- 1 cup water boiling
- 2 cups cool whip whipped topping thawed

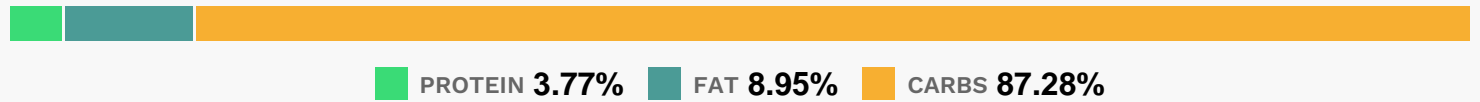
### Equipment

- muffin tray

## Directions

- Place cupcakes in muffin pan cups. Use large fork to pierce holes at 1/4-inch intervals in tops of cupcakes.
- Add boiling water to gelatin mix; stir 2 min. until completely dissolved.
- Drizzle over cupcakes with small spoon.
- Refrigerate 3 hours or until gelatin is firm. When ready to serve, dip bottom of muffin pan in warm water 10 sec.; unmold onto serving plate. Frost with COOL WHIP.
- Garnish with remaining ingredients.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-9, Nutrition Score:21.333912877933%

## Nutrients (% of daily need)

Calories: 843.1kcal (42.16%), Fat: 8.88g (13.67%), Saturated Fat: 2.77g (17.3%), Carbohydrates: 194.93g (64.98%), Net Carbohydrates: 177.17g (64.43%), Sugar: 146.14g (162.38%), Cholesterol: 1.18mg (0.39%), Sodium: 257.14mg (11.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.43g (16.85%), Fiber: 17.76g (71.03%), Vitamin A: 3294.03IU (65.88%), Vitamin K: 53.16µg (50.63%), Copper: 0.86mg (42.78%), Potassium: 1023.28mg (29.24%), Vitamin C: 23.86mg (28.93%), Vitamin B3: 5.09mg (25.45%), Iron: 4.41mg (24.52%), Vitamin B2: 0.4mg (23.4%), Manganese: 0.41mg (20.44%), Phosphorus: 191.2mg (19.12%), Magnesium: 61.96mg (15.49%), Vitamin B1: 0.23mg (15.44%), Calcium: 127.35mg (12.74%), Folate: 42.91µg (10.73%), Selenium: 7.29µg (10.41%), Vitamin B6: 0.19mg (9.28%), Zinc: 1.16mg (7.75%), Vitamin B5: 0.55mg (5.45%), Vitamin E: 0.15mg (1.03%)