



Do-Re-Mi Cupcakes

READY IN



70 min.

SERVINGS



24

CALORIES



218 kcal

DESSERT

Ingredients

- 1 pkg chocolate cake mix (2-layer size)
- 48 oreo bite size cookies mini
- 2 oz baker's semi-sweet chocolate melted
- 2.3 cups cool whip whipped topping thawed

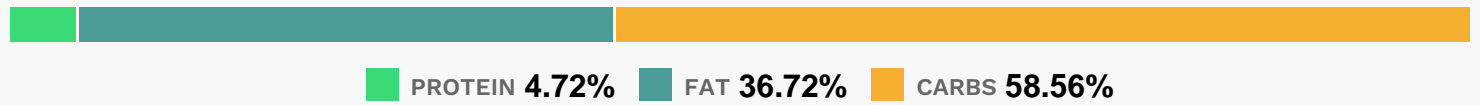
Equipment

- oven
- ziploc bags

Directions

- Prepare cake batter and bake as directed on package for 24 cupcakes. Cool in pans 15 min.
- Remove from pans to wire racks; cool completely.
- Frost cupcakes with COOL WHIP. Top each with 2 cookies for the music notes.
- Pour chocolate into resealable plastic bag.
- Cut off 1 small corner from bottom of bag. Squeeze chocolate from bag to add stems of music notes. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:4.9973912744418%

Nutrients (% of daily need)

Calories: 217.83kcal (10.89%), Fat: 9.22g (14.18%), Saturated Fat: 3.26g (20.37%), Carbohydrates: 33.08g (11.03%), Net Carbohydrates: 31.76g (11.55%), Sugar: 19.19g (21.32%), Cholesterol: 0.28mg (0.09%), Sodium: 246.92mg (10.74%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.21mg (1.74%), Protein: 2.67g (5.34%), Iron: 3.87mg (21.5%), Manganese: 0.23mg (11.71%), Copper: 0.18mg (9.12%), Phosphorus: 82.27mg (8.23%), Vitamin K: 7.66µg (7.29%), Folate: 26.01µg (6.5%), Magnesium: 24.39mg (6.1%), Vitamin E: 0.84mg (5.61%), Selenium: 3.85µg (5.5%), Vitamin B2: 0.09mg (5.49%), Vitamin B1: 0.08mg (5.34%), Fiber: 1.32g (5.27%), Vitamin B3: 0.94mg (4.69%), Potassium: 136.06mg (3.89%), Calcium: 38.5mg (3.85%), Zinc: 0.39mg (2.61%), Vitamin B5: 0.1mg (1.04%)