



## Dracula Cups

READY IN



160 min.

SERVINGS



8

CALORIES



352 kcal

SIDE DISH

## Ingredients

- 20 drops each: and food coloring green yellow
- 8 servings ice cubes
- 3 Tbsp decorating icing white
- 8 servings shoestring licorice black hot
- 1 pkg jell-o lime flavor gelatin (4-serving size)
- 16 halloween oreo cookies divided
- 7 oz clear plastic cups
- 8 wooden pop sticks
- 0.5 cup water cold

- 1 cup water boiling
- 2 cups cool whip whipped topping thawed

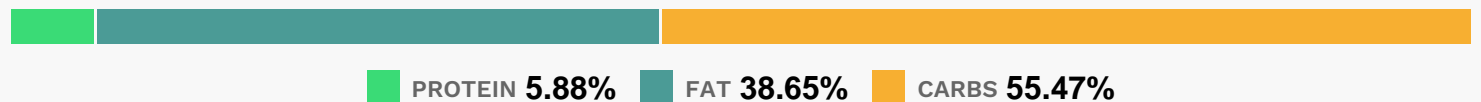
## Equipment

- bowl
- whisk

## Directions

- Crush 8 of the cookies; set aside. Stir boiling water into dry gelatin mix in large bowl at least 2 min. until gelatin is completely dissolved.
- Add enough ice to cold water to measure 1 cup.
- Add to gelatin; stir until slightly thickened (consistency of unbeaten egg whites).
- Remove any unmelted ice.
- Add whipped topping; stir with wire whisk until well blended.
- Add food colorings; mix well. Refrigerate 20 min. or until mixture is very thick and will mound.
- Spoon 1/4 cup of the gelatin mixture into each plastic cup. Top each with 1 Tbsp. of the crushed cookies; cover with 1/4 cup of the gelatin mixture. Refrigerate 2 hours or until set.
- Spread tops of the remaining cookies with decorating icing. Decorate each to resemble Dracula's face using licorice pieces for the mouth, nose and eyebrows, candy corn for the fangs and cinnamon candies for the eyes. Insert a pop stick into side of each decorated cookie. Insert 1 into each dessert just before serving.

## Nutrition Facts



## Properties

Glycemic Index:13.67, Glycemic Load:2.04, Inflammation Score:-2, Nutrition Score:5.4713043117005%

## Nutrients (% of daily need)

Calories: 352.13kcal (17.61%), Fat: 15.55g (23.92%), Saturated Fat: 6.3g (39.37%), Carbohydrates: 50.22g (16.74%), Net Carbohydrates: 48.48g (17.63%), Sugar: 38.95g (43.28%), Cholesterol: 1.86mg (0.62%), Sodium: 260.49mg (11.33%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.33g (10.65%), Iron: 3.28mg (18.21%), Phosphorus:

95.69mg (9.57%), Vitamin B3: 1.79mg (8.96%), Manganese: 0.17mg (8.75%), Copper: 0.17mg (8.64%), Vitamin K: 8.4µg (8%), Magnesium: 30.68mg (7.67%), Vitamin B2: 0.12mg (7.25%), Folate: 28.68µg (7.17%), Fiber: 1.73g (6.94%), Vitamin B1: 0.09mg (6.18%), Vitamin E: 0.81mg (5.41%), Potassium: 166.1mg (4.75%), Calcium: 41.27mg (4.13%), Selenium: 2.76µg (3.95%), Zinc: 0.56mg (3.73%), Vitamin B5: 0.24mg (2.35%), Vitamin B6: 0.04mg (1.79%), Vitamin B12: 0.1µg (1.7%)