



Easy Turkey Cupcakes

 Popular

READY IN



85 min.

SERVINGS



24

CALORIES



244 kcal

DESSERT

Ingredients

- 24 brown candy-coated chocolate pieces
- 2 cups candy corn
- 16 oz ready-to-spread chocolate frosting
- 1 pkg chocolate cake mix (2-layer size)
- 3.4 oz jell-o vanilla flavor pudding instant
- 1 cup milk cold
- 0.3 cup powdered sugar
- 1 cup cool whip whipped topping thawed

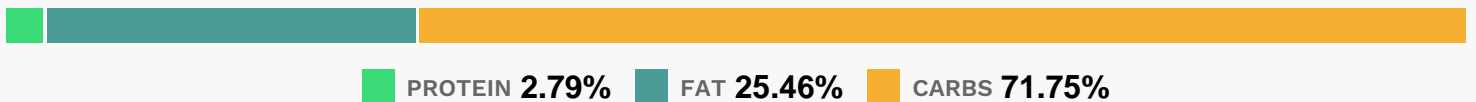
Equipment

- bowl
- oven
- knife
- whisk
- pastry bag

Directions

- Heat oven to 350F.
- Prepare cake batter and bake as directed on package for 24 cupcakes. Cool in pans 10 min.
- Remove to wire racks; cool completely.
- Meanwhile, beat pudding mix, sugar and milk in large bowl with whisk 2 min. spoon into pastry bag fitted with round tip. Refrigerate until ready to assemble cupcakes.
- Use small sharp knife to cut cone-shaped piece from top of each cupcake. Fill cupcakes with pudding mixture, piping about 1 Tbsp. pudding mixture into each cupcake. Replace cupcake tops.
- Spoon frosting into medium bowl.
- Add COOL WHIP; whisk until blended.
- Spread onto cupcakes. Decorate with remaining ingredients to resemble turkeys as shown in photo.

Nutrition Facts



Properties

Glycemic Index:1.58, Glycemic Load:0.18, Inflammation Score:-1, Nutrition Score:2.6439130258463%

Nutrients (% of daily need)

Calories: 243.65kcal (12.18%), Fat: 7.12g (10.95%), Saturated Fat: 2.32g (14.52%), Carbohydrates: 45.14g (15.05%), Net Carbohydrates: 44.48g (16.18%), Sugar: 36.15g (40.17%), Cholesterol: 1.43mg (0.48%), Sodium: 254.49mg

(11.06%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.76g (3.51%), Phosphorus: 76.19mg (7.62%), Iron: 1.1mg (6.1%), Copper: 0.11mg (5.56%), Calcium: 44.61mg (4.46%), Manganese: 0.09mg (4.31%), Selenium: 2.69µg (3.85%), Magnesium: 13.87mg (3.47%), Vitamin E: 0.52mg (3.44%), Potassium: 115.68mg (3.31%), Vitamin B2: 0.05mg (2.92%), Folate: 11.44µg (2.86%), Vitamin B1: 0.04mg (2.63%), Fiber: 0.65g (2.61%), Zinc: 0.24mg (1.63%), Vitamin B3: 0.32mg (1.62%), Vitamin B12: 0.06µg (1.02%)