



Eyeball" Cupcakes

READY IN



70 min.

SERVINGS



24

CALORIES



480 kcal

DESSERT

Ingredients

- 0.3 cup butter softened
- 24 candy-coated chocolate pieces miniature
- 8 oz philadelphia cream cheese softened
- 19.3 g decorating gel red
- 24 chewy fruit snacks ring-shaped
- 1 pkg chocolate cake mix (2-layer size)
- 3.9 oz jell-o chocolate flavor pudding instant
- 16 oz powdered sugar sifted
- 1 tsp vanilla

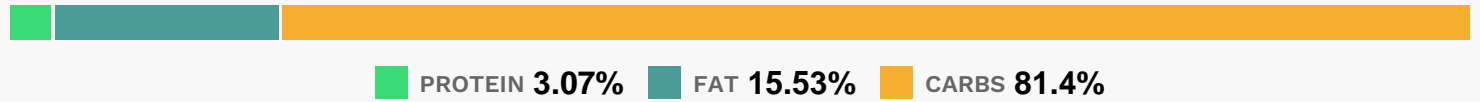
Equipment

- bowl
- oven
- blender
- muffin liners

Directions

- Prepare cake batter as directed on package.
- Add dry pudding mix; mix well. Spoon into 24 paper-lined muffin cups.
- Bake as directed on package for cupcakes; cool completely.
- Beat cream cheese, butter and vanilla in medium bowl with mixer until blended. Gradually beat in sugar.
- Spread onto cupcakes.
- Decorate with remaining ingredients to resemble "eyeballs".

Nutrition Facts



Properties

Glycemic Index:3.21, Glycemic Load:0.14, Inflammation Score:-8, Nutrition Score:9.9191304458224%

Nutrients (% of daily need)

Calories: 480.03kcal (24%), Fat: 8.75g (13.46%), Saturated Fat: 3.94g (24.62%), Carbohydrates: 103.21g (34.4%), Net Carbohydrates: 95.38g (34.68%), Sugar: 80.13g (89.04%), Cholesterol: 14.78mg (4.93%), Sodium: 282.78mg (12.29%), Alcohol: 0.06g (100%), Alcohol %: 0.02% (100%), Protein: 3.89g (7.77%), Fiber: 7.82g (31.3%), Vitamin A: 1547.78IU (30.96%), Copper: 0.43mg (21.45%), Vitamin K: 21.82µg (20.78%), Potassium: 484.45mg (13.84%), Iron: 2.3mg (12.77%), Vitamin C: 9.91mg (12.01%), Phosphorus: 116.61mg (11.66%), Vitamin B3: 2.07mg (10.37%), Vitamin B2: 0.17mg (9.74%), Manganese: 0.18mg (9.04%), Magnesium: 33.95mg (8.49%), Calcium: 61.15mg (6.12%), Vitamin B1: 0.09mg (5.82%), Folate: 21.22µg (5.3%), Selenium: 3.3µg (4.71%), Vitamin B6: 0.09mg (4.25%), Zinc: 0.63mg (4.19%), Vitamin B5: 0.27mg (2.67%), Vitamin E: 0.34mg (2.26%)