



WHATSHATE



Eyeball Cupcakes



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



14

CALORIES



79 kcal

DESSERT

Ingredients



14 servings gourmet jelly beans black



14 servings m&m candies with hole in the middle



14 servings food coloring red

Equipment



oven



pastry bag

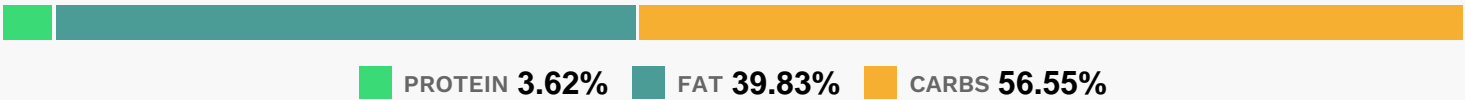


palette knife

Directions

- ☐ Line cupcake tins with the liners. Fill the tins two-thirds full with the batter and bake the cupcakes as directed in the recipe.
- ☐ Frost the cupcakes, reserving some of the frosting. Pile the frosting up a little in the center to make a sort of domed shape, more like an eyeball. To make the surface smooth, dip a butter or frosting/palette knife in hot water and smooth it over the top of the frosting.
- ☐ Tint the remaining frosting bright red with the food coloring. Using the pastry bag, pipe the red frosting on the tops of the cupcake in vein patterns. Make the veins radiate from the center of the cupcake to make the bloodshot quality more realistic.
- ☐ Cut the jelly beans in half.
- ☐ Place a jelly bean half into the circle of the round candy. Now you have an iris and a pupil.
- ☐ Place this in the center of a cupcake. Continue with the rest of the eyeballs.
- ☐ From HEY THERE, CUPCAKE! 35 Yummy Fun Cupcake Recipes for All Occasions by Clare Crespo
- ☐ Published by Melcher Media, Reprinted with permission from Melcher Media

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.22826086916029%

Nutrients (% of daily need)

Calories: 79.05kcal (3.95%), Fat: 3.5g (5.39%), Saturated Fat: 2.17g (13.56%), Carbohydrates: 11.2g (3.73%), Net Carbohydrates: 10.79g (3.92%), Sugar: 10.08g (11.2%), Cholesterol: 2.25mg (0.75%), Sodium: 10.7mg (0.47%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.72g (1.43%), Calcium: 17.43mg (1.74%), Fiber: 0.41g (1.63%), Iron: 0.19mg (1.03%)