



## Football Pull Apart Cupcakes

READY IN



115 min.

SERVINGS



24

CALORIES



358 kcal

DESSERT

### Ingredients

- ☐ 2.5 teaspoons double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 0.5 cup m&m candies
- ☐ 2 lb chocolate frosting betty crocker®
- ☐ 3 eggs
- ☐ 2.3 cups flour all-purpose gold medal®
- ☐ 4.3 oz chocolate icing white betty crocker®
- ☐ 0.7 cup milk
- ☐ 0.5 teaspoon salt

- ☐ 1.3 cups sugar
- ☐ 1 teaspoon vanilla

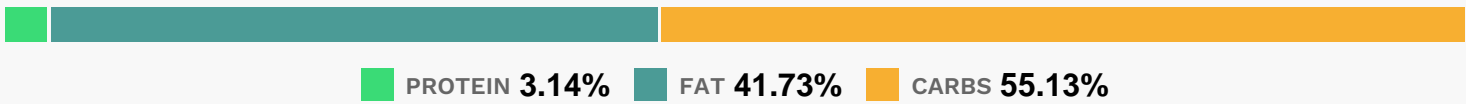
## Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

## Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. In medium bowl, mix flour, baking powder and salt; set aside.
- ☐ In large bowl, beat butter with electric mixer on medium speed 30 seconds. Gradually beat in sugar, about 1/4 cup at a time. Beat 2 minutes longer. Beat in eggs and vanilla. On low speed, alternately add flour mixture and milk, beating just until blended. Divide batter evenly among muffin cups, filling each two-thirds full.
- ☐ Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove cupcakes from pans to cooling racks. Cool completely. Frost cupcakes with 1 container of frosting. On platter, arrange cupcakes in football shape. Using second container of frosting, pipe thick lines of frosting over football shape; spread to cover. Spoon remaining frosting into decorating bag; pipe border around edge of football.
- ☐ Sprinkle with candies. Pipe laces with white icing.

## Nutrition Facts



## Properties

Glycemic Index:13.25, Glycemic Load:15.67, Inflammation Score:-3, Nutrition Score:4.3230434962265%

## Nutrients (% of daily need)

Calories: 357.78kcal (17.89%), Fat: 16.98g (26.13%), Saturated Fat: 4.76g (29.77%), Carbohydrates: 50.49g (16.83%), Net Carbohydrates: 49.7g (18.07%), Sugar: 38.48g (42.76%), Cholesterol: 21.92mg (7.31%), Sodium: 273.91mg (11.91%), Alcohol: 0.06g (100%), Alcohol %: 0.08% (100%), Protein: 2.88g (5.76%), Selenium: 6.31µg (9.01%), Manganese: 0.18mg (8.82%), Vitamin A: 389.09IU (7.78%), Phosphorus: 72.94mg (7.29%), Iron: 1.31mg (7.28%), Vitamin B1: 0.11mg (7.18%), Vitamin B2: 0.12mg (7.16%), Vitamin E: 1.03mg (6.85%), Folate: 25.7µg (6.42%), Copper: 0.1mg (4.9%), Calcium: 48.91mg (4.89%), Vitamin B3: 0.79mg (3.94%), Potassium: 111.07mg (3.17%), Magnesium: 12.55mg (3.14%), Fiber: 0.79g (3.14%), Zinc: 0.3mg (1.99%), Vitamin B5: 0.18mg (1.84%), Vitamin B12: 0.09µg (1.58%), Vitamin D: 0.18µg (1.23%), Vitamin B6: 0.02mg (1.08%)