



## Friendly Ghost Cupcakes

READY IN



85 min.

SERVINGS



24

CALORIES



299 kcal

DESSERT

### Ingredients

- ☐ 1 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 15 oz pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 2 teaspoons chocolate chips miniature
- ☐ 3 oz cream cheese softened
- ☐ 4 eggs
- ☐ 1 cup granulated sugar
- ☐ 0.3 cup milk
- ☐ 4.5 cups powdered sugar

- ☐ 2 teaspoons pumpkin pie spice
- ☐ 2 teaspoons vanilla
- ☐ 3 cups baking mix original bisquick®

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

## Directions

- ☐ Heat oven to 350°F. Line 24 regular-size muffin cups with paper baking cups.
- ☐ In large bowl, beat Bisquick mix, granulated sugar, brown sugar, 1/4 cup butter, the pumpkin pie spice, milk, eggs and pumpkin with electric mixer on low speed 30 seconds. Beat on medium speed 3 minutes. Divide batter evenly among muffin cups.
- ☐ Bake 25 to 30 minutes or until toothpick inserted in center of cupcake comes out clean. Cool 5 minutes; remove from pan to wire rack. Cool completely, about 30 minutes.
- ☐ Meanwhile, in large bowl, beat cream cheese and 1/2 cup butter on low speed about 30 seconds or until well blended. Beat in vanilla and 2 cups of the powdered sugar on low speed about 30 seconds or just until mixed, then on high speed about 1 minute or until fluffy. Beat in remaining 2 1/2 cups powdered sugar, 1/4 cup at a time, on medium speed. If too soft to mound, add additional powdered sugar, a tablespoon at a time, until desired consistency.
- ☐ Spoon frosting into large resealable plastic food-storage bag; press out air and seal bag.
- ☐ Cut 1/2-inch tip from lower corner of bag. Squeeze bag to pipe about 2 tablespoons frosting into ghost-shaped mound on each cupcake. Press 2 chocolate chips, flat sides out, into frosting for eyes.

## Nutrition Facts



 PROTEIN **3.55%**  FAT **24.49%**  CARBS **71.96%**

## Properties

Glycemic Index:5.63, Glycemic Load:5.92, Inflammation Score:-8, Nutrition Score:5.5669566237408%

## Nutrients (% of daily need)

Calories: 299.08kcal (14.95%), Fat: 8.28g (12.74%), Saturated Fat: 2.46g (15.37%), Carbohydrates: 54.77g (18.26%), Net Carbohydrates: 52.95g (19.25%), Sugar: 41.56g (46.17%), Cholesterol: 31.53mg (10.51%), Sodium: 298.85mg (12.99%), Alcohol: 0.11g (100%), Alcohol %: 0.16% (100%), Protein: 2.7g (5.4%), Vitamin A: 1732.7IU (34.65%), Phosphorus: 118.27mg (11.83%), Vitamin B2: 0.14mg (8.22%), Manganese: 0.16mg (7.94%), Fiber: 1.82g (7.29%), Folate: 28.9µg (7.22%), Vitamin B1: 0.09mg (6.33%), Selenium: 4.23µg (6.05%), Calcium: 55.06mg (5.51%), Vitamin B5: 0.49mg (4.92%), Iron: 0.86mg (4.76%), Vitamin B3: 0.78mg (3.88%), Vitamin B6: 0.06mg (3.03%), Vitamin B12: 0.15µg (2.5%), Copper: 0.05mg (2.43%), Potassium: 83.9mg (2.4%), Magnesium: 9.32mg (2.33%), Vitamin E: 0.28mg (1.85%), Zinc: 0.27mg (1.8%), Vitamin D: 0.17µg (1.16%), Vitamin K: 1.13µg (1.07%)