



Ghost "Cake"

READY IN



70 min.

SERVINGS



24

CALORIES



230 kcal

DESSERT

Ingredients

- 0.3 cup butter softened ()
- 8 oz philadelphia cream cheese softened
- 24 servings decorating gel black
- 1 pkg jell-o vanilla flavor pudding instant (4-serving size)
- 5 oreo cookies divided
- 16 oz powdered sugar sifted (4 to 4-)
- 1 tsp vanilla
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

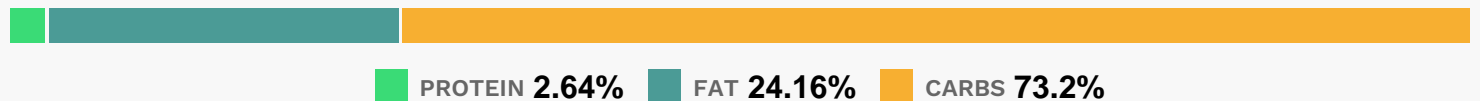
Equipment

- bowl
- oven
- hand mixer
- muffin liners

Directions

- Prepare cake batter as directed on package.
- Add dry pudding mix; mix well. Spoon evenly into 24 paper-lined medium muffin cups.
- Bake as directed on package for cupcakes.
- Remove to wire racks; cool completely.
- Beat cream cheese, butter and vanilla in medium bowl with electric mixer on medium speed until well blended. Gradually add sugar, beating well after each addition.
- Arrange cupcakes on large serving platter or tray to resemble a ghost as shown in diagram.
- Spread with frosting. Use decorating gel to outline the mouth on the cupcakes. Finely crush 3 of the cookies; sprinkle inside mouth.
- Place remaining 2 cookies on cupcakes to resemble eyes. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:3.21, Glycemic Load:0.14, Inflammation Score:-1, Nutrition Score:2.4399999794753%

Nutrients (% of daily need)

Calories: 230.09kcal (11.5%), Fat: 6.26g (9.63%), Saturated Fat: 3.62g (22.61%), Carbohydrates: 42.67g (14.22%), Net Carbohydrates: 42.32g (15.39%), Sugar: 32.38g (35.98%), Cholesterol: 14.63mg (4.88%), Sodium: 237.19mg (10.31%), Alcohol: 0.06g (100%), Alcohol %: 0.13% (100%), Protein: 1.54g (3.08%), Phosphorus: 79.87mg (7.99%), Calcium: 56.12mg (5.61%), Vitamin B2: 0.08mg (4.85%), Iron: 0.78mg (4.31%), Folate: 17.09µg (4.27%), Vitamin B1: 0.06mg (3.8%), Vitamin A: 186.05IU (3.72%), Manganese: 0.06mg (3.03%), Vitamin B3: 0.57mg (2.87%), Vitamin E: 0.4mg (2.64%), Selenium: 1.76µg (2.52%), Vitamin K: 1.67µg (1.59%), Vitamin B5: 0.14mg (1.42%), Fiber: 0.35g (1.42%),

Copper: 0.03mg (1.39%), Vitamin B6: 0.02mg (1.13%), Magnesium: 4.25mg (1.06%)