



Gum Worm Cupcakes

READY IN



65 min.

SERVINGS



24

CALORIES



129 kcal

DESSERT

Ingredients

- ☐ 1 box devil's food cake mix
- ☐ 0.5 cup canola oil
- ☐ 0.5 package chocolate-hazelnut pirouette cookies crushed
- ☐ 1.5 cups coca-cola
- ☐ 3 eggs
- ☐ 2 cans ready-to-spread frosting white
- ☐ 48 candy worms
- ☐ 1.5 teaspoons orange extract
- ☐ 1 cup powdered sugar sifted

- ☐ 10 drops food coloring red
- ☐ 20 drops food coloring yellow

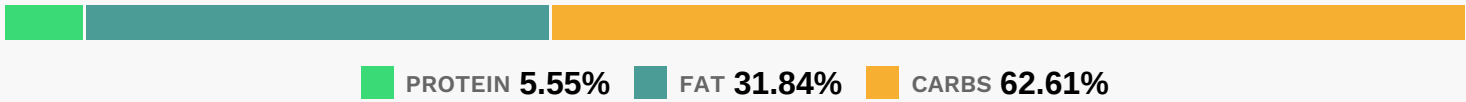
Equipment

- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ pastry bag

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Place cupcake papers in muffin pans. Set aside.
- ☐ In a large mixing bowl, combine cake mix, cola, eggs, and oil. Beat on medium speed for 2 minutes, scraping sides of bowl often. Fill cupcake papers 2/3 full with cake batter.
- ☐ Bake for 25 to 30 minutes. Cool in pan for 10 minutes before removing from pan. Cool completely on cooling racks before frosting.
- ☐ In a medium mixing bowl, combine frosting, food colorings, orange extract and sifted powder sugar. Spoon frosting into a pastry bag or zip-top bag fitted with a 1/4-inch round decorating tip. Pipe the frosting on the cupcake by starting at the outside edge, circling twice and than working toward the center.
- ☐ Finish cupcakes by sticking 2 candy worms into frosting and sprinkling tops with crushed cookies.

Nutrition Facts



Properties

Glycemic Index:6.48, Glycemic Load:0.92, Inflammation Score:-1, Nutrition Score:2.2839130452308%

Nutrients (% of daily need)

Calories: 128.54kcal (6.43%), Fat: 4.75g (7.31%), Saturated Fat: 1.12g (7.01%), Carbohydrates: 21.02g (7.01%), Net Carbohydrates: 20.53g (7.47%), Sugar: 14.44g (16.04%), Cholesterol: 20.76mg (6.92%), Sodium: 158.63mg (6.9%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.16mg (1.05%), Protein: 1.86g (3.72%), Phosphorus: 61.01mg (6.1%), Selenium: 3.97µg (5.67%), Iron: 0.95mg (5.28%), Copper: 0.08mg (3.83%), Folate: 13.76µg (3.44%), Calcium: 32.75mg (3.28%), Vitamin B2: 0.06mg (3.25%), Vitamin E: 0.42mg (2.82%), Magnesium: 9.13mg (2.28%), Vitamin B1: 0.03mg (2.19%), Manganese: 0.04mg (2.12%), Fiber: 0.49g (1.95%), Potassium: 67.46mg (1.93%), Vitamin B3: 0.29mg (1.46%), Zinc: 0.22mg (1.46%), Vitamin K: 1.38µg (1.31%), Vitamin B5: 0.11mg (1.09%)