

Halloween Cupcake Cone Ghosts



Dairy Free



Popular

READY IN



78 min.

SERVINGS



30

CALORIES



121 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 12 ice cream cake cones
- ☐ 2 cups powdered sugar
- ☐ 7 oz marshmallow creme
- ☐ 1 teaspoon semisweet chocolate chips miniature

Equipment

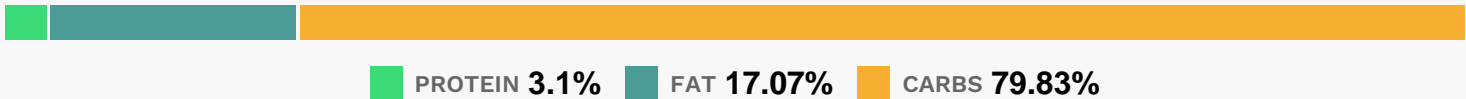
- ☐ bowl
- ☐ oven

- ☐ toothpicks
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Heat oven to 350°F. Make cake batter as directed on box. Fill each cone with 2 tablespoons batter. Refrigerate remaining batter. Stand cones upright in muffin pan.
- ☐ Bake 15 to 20 minutes or until toothpick inserted in center comes out clean. Cool completely.
- ☐ Place paper baking cup in each of 18 regular-size muffin cups. Use remaining batter to fill muffin cups about two-thirds full.
- ☐ Bake and cool as directed on box for cupcakes. Save for another use.
- ☐ In medium bowl, place 1 1/2 cups of the powdered sugar.
- ☐ Add marshmallow creme; stir, pressing mixture against side of bowl until it clumps together. Knead on work surface, gradually adding remaining 1/2 cup powdered sugar until dough is smooth. Generously sprinkle powdered sugar on work surface and hands. Shape fondant into 12 balls (1 1/2 inches each) on work surface; flatten each to 5 1/2-inch circle.
- ☐ Lightly spray serving platter with cooking spray to prevent cupcakes from sticking to plate. Turn 1 cone upside down, and place 1 fondant circle over cone, draping fondant to form ghost body.
- ☐ Place 2 miniature chocolate chips on face for eyes and 1 for mouth; if necessary, moisten fondant with a little water so chips stick. Store covered.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.5069565375376%

Nutrients (% of daily need)

Calories: 120.75kcal (6.04%), Fat: 2.42g (3.72%), Saturated Fat: 0.53g (3.29%), Carbohydrates: 25.47g (8.49%), Net Carbohydrates: 25.06g (9.11%), Sugar: 17.56g (19.52%), Cholesterol: 0.01mg (0%), Sodium: 123.07mg (5.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.99g (1.98%), Phosphorus: 40.86mg (4.09%), Iron: 0.72mg (4%), Copper: 0.06mg (3.17%), Folate: 11.7µg (2.92%), Selenium: 1.92µg (2.75%), Calcium: 22.18mg (2.22%),

Manganese: 0.04mg (2.19%), Vitamin B1: 0.03mg (1.9%), Magnesium: 7.47mg (1.87%), Vitamin B2: 0.03mg (1.78%),
Fiber: 0.41g (1.63%), Vitamin B3: 0.3mg (1.51%), Potassium: 50.4mg (1.44%), Vitamin E: 0.17mg (1.16%)