



Halloween Cupcakes

READY IN



22 min.

SERVINGS



48

CALORIES



149 kcal

DESSERT

Ingredients

- 15.3 oz chocolate cake mix – devil's food
- 48 servings multi-colored nonpareils
- 1 cup knudsen cream sour
- 4 eggs room temperature
- 16 oz ready-to-spread frosting (chocolate or vanilla)
- 3.9 oz jell-o chocolate flavor pudding instant
- 48 servings ghostmallows marshmallows jet-puffed
- 1 cup oil
- 0.5 cup warm water

- 48 servings decorations
- 48 servings decorations

Equipment

- bowl
- oven
- toothpicks
- muffin liners
- muffin tray

Directions

- COMBINE in a large bowl all cupcake ingredients until smooth.
- PREHEAT oven to 350F and place cupcake liners in a muffin tin. Divide batter into liners using a cookie dough scoop, add about 2 tablespoons.
- BAKE for about 10-12 minutes or until a toothpick inserted in the center comes out clean.
- DECORATE
- Add COOL WHIP Whipped Frosting to a decorator bag or resealable bag using a #1M Star Decorator Tip, swirl on frosting.
- Sprinkle with nonpareils and top with a ghost marshmallow.

Nutrition Facts



PROTEIN 3.43% **FAT 28.35%** **CARBS 68.22%**

Properties

Glycemic Index:3.09, Glycemic Load:3.41, Inflammation Score:-2, Nutrition Score:1.9691304357156%

Nutrients (% of daily need)

Calories: 149.39kcal (7.47%), Fat: 4.8g (7.38%), Saturated Fat: 1.68g (10.48%), Carbohydrates: 25.99g (8.66%), Net Carbohydrates: 25.54g (9.29%), Sugar: 20.83g (23.14%), Cholesterol: 16.47mg (5.49%), Sodium: 134.01mg (5.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.31g (2.62%), Vitamin A: 242.46IU (4.85%), Vitamin B2: 0.07mg (4.25%), Phosphorus: 40.9mg (4.09%), Selenium: 2.52µg (3.6%), Iron: 0.56mg (3.09%), Copper: 0.05mg (2.63%), Folate: 9.53µg (2.38%), Calcium: 22.01mg (2.2%), Vitamin E: 0.3mg (2.02%), Manganese: 0.04mg (1.97%),

Magnesium: 7.24mg (1.81%), Fiber: 0.45g (1.81%), Potassium: 57.51mg (1.64%), Vitamin K: 1.69µg (1.61%), Vitamin B1: 0.02mg (1.57%), Zinc: 0.17mg (1.16%), Vitamin B3: 0.23mg (1.13%)