



Halloween Dot Cupcakes

READY IN



90 min.

SERVINGS



24

CALORIES



197 kcal

DESSERT

Ingredients

- 0.5 cup m&m candies
- 0.5 cup m&m candies black
- 1 cup chocolate frosting (from 1-lb container)
- 0.5 teaspoon purple gel food coloring black
- 1 box chocolate cake mix
- 0.5 teaspoon orange food coloring
- 1 cup vanilla frosting (from 1-lb container)

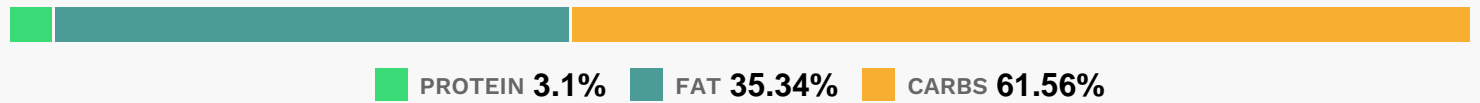
Equipment

- bowl
- oven
- muffin liners

Directions

- Heat oven to 350F (325F for dark or nonstick pans).
- Place paper baking cup in each of 24 regular-size muffin cups.
- Make and bake cake mix as directed on box for cupcakes, using water, oil and eggs. Cool 10 minutes; remove from pans to cooling racks. Cool completely.
- In small bowl, mix vanilla frosting and orange food color. In another small bowl, mix chocolate frosting and black food color. Frost one side of each cupcake top with orange frosting and other side with chocolate frosting.
- Place black candies on orange frosting and orange candies on chocolate frosting.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:2.75, Inflammation Score:-1, Nutrition Score:2.2656521860348%

Nutrients (% of daily need)

Calories: 197.29kcal (9.86%), Fat: 8.02g (12.33%), Saturated Fat: 2.64g (16.51%), Carbohydrates: 31.41g (10.47%), Net Carbohydrates: 30.66g (11.15%), Sugar: 23.69g (26.32%), Cholesterol: 1.3mg (0.43%), Sodium: 188.95mg (8.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.58g (3.16%), Iron: 1.07mg (5.92%), Phosphorus: 57.73mg (5.77%), Copper: 0.09mg (4.54%), Calcium: 38.09mg (3.81%), Vitamin B2: 0.06mg (3.46%), Selenium: 2.32µg (3.31%), Vitamin E: 0.49mg (3.27%), Manganese: 0.06mg (3.14%), Folate: 12.01µg (3%), Fiber: 0.75g (3%), Magnesium: 10.53mg (2.63%), Potassium: 81.06mg (2.32%), Vitamin B1: 0.03mg (2.18%), Vitamin K: 1.91µg (1.82%), Vitamin B3: 0.32mg (1.6%), Zinc: 0.18mg (1.19%)