



Halloween Mini-Cakes

READY IN



80 min.

SERVINGS



18

CALORIES



357 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 package cake mix yellow (regular size)
- 9 cups powdered sugar divided
- 9 tablespoons milk divided
- 4 tablespoons plus light divided
- 1 serving purple gel food coloring black

Equipment

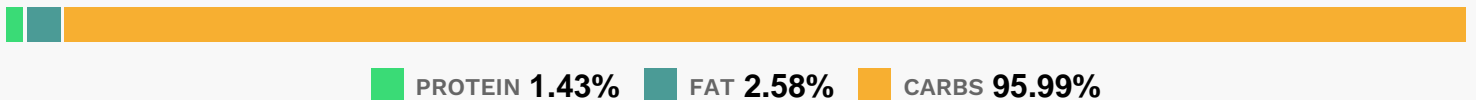
- bowl
- oven

- baking pan
- toothpicks
- cookie cutter

Directions

- Grease two 13x9-in. baking pans; line with parchment and set aside. Prepare cake batter according to package directions.
- Pour into prepared pans.
- Bake at 350° for 20–25 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes. Using parchment, remove cakes from pans and invert onto wire racks; carefully peel off parchment. Cool completely.
- Cut 1 cake into pumpkin shapes and the second cake into ghost shapes using 3-in. cookie cutters dipped in confectioners' sugar. Carefully arrange individual cakes on wire racks over waxed paper.
- For icing, in each of 2 large bowls, combine 4 cups confectioners' sugar, 4 tablespoons milk and 2 tablespoons corn syrup until smooth. Tint icing in 1 bowl orange.
- Place orange icing in a heavy-duty resealable bag; cut a small hole in a corner of bag. Pipe over top of pumpkin shapes, allowing icing to drape over cake sides. Repeat with white icing and ghost cakes.
- Let stand for 30 minutes or until icing is set and dry.
- In a small bowl, combine the remaining confectioners' sugar, milk and corn syrup until smooth. Tint black. Pipe faces onto pumpkin and ghost cakes.

Nutrition Facts



Properties

Glycemic Index:3.17, Glycemic Load:0.85, Inflammation Score:-1, Nutrition Score:2.4317391326894%

Nutrients (% of daily need)

Calories: 357.43kcal (17.87%), Fat: 1.05g (1.61%), Saturated Fat: 0.6g (3.78%), Carbohydrates: 87.65g (29.22%), Net Carbohydrates: 87.31g (31.75%), Sugar: 75.23g (83.59%), Cholesterol: 0.9mg (0.3%), Sodium: 216.18mg (9.4%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.31g (2.62%), Phosphorus: 96.61mg (9.66%), Calcium: 71.06mg

(7.11%), Vitamin B2: 0.09mg (5.18%), Vitamin B1: 0.07mg (4.9%), Folate: 19.53µg (4.88%), Iron: 0.63mg (3.52%), Vitamin B3: 0.67mg (3.36%), Manganese: 0.06mg (2.88%), Selenium: 1.4µg (2%), Vitamin E: 0.27mg (1.79%), Fiber: 0.34g (1.38%), Vitamin B5: 0.13mg (1.33%), Vitamin B6: 0.03mg (1.33%), Copper: 0.03mg (1.25%), Vitamin B12: 0.07µg (1.15%)