



## Holiday Holly Chocolate Cupcakes

READY IN



85 min.

SERVINGS



24

CALORIES



208 kcal

DESSERT

### Ingredients

- 0.5 cup candy-coated chocolate pieces red
- 1 pkg chocolate cake mix (2-layer size)
- 24 gumdrop spearmint leaves green
- 3.9 oz jell-o chocolate flavor pudding instant
- 0.3 cup milk
- 16 oz ready-to-spread vanilla frosting
- 1 cup cool whip whipped topping thawed

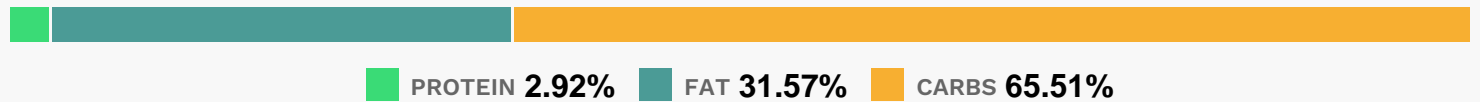
### Equipment

- oven
- muffin liners

## Directions

- Heat oven to 350F.
- Prepare cake batter and bake as directed on package for 24 cupcakes, blending dry pudding mix and milk into batter before spooning into prepared muffin cups. Cool in pans 10 min.; remove from pans to wire racks. Cool completely.
- Mix frosting and COOL WHIP until blended; spread onto cupcakes.
- Decorate with remaining ingredients to resemble holly leaves and berries.

## Nutrition Facts



## Properties

Glycemic Index:6.63, Glycemic Load:6.33, Inflammation Score:-1, Nutrition Score:2.4660869473187%

## Nutrients (% of daily need)

Calories: 207.69kcal (10.38%), Fat: 7.46g (11.48%), Saturated Fat: 2.21g (13.84%), Carbohydrates: 34.83g (11.61%), Net Carbohydrates: 34.12g (12.41%), Sugar: 26.11g (29.01%), Cholesterol: 1.02mg (0.34%), Sodium: 255.71mg (11.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.55g (3.1%), Phosphorus: 60.21mg (6.02%), Vitamin B2: 0.09mg (5.58%), Iron: 0.96mg (5.33%), Copper: 0.09mg (4.44%), Calcium: 38.52mg (3.85%), Selenium: 2.5µg (3.57%), Vitamin E: 0.51mg (3.39%), Folate: 12.9µg (3.23%), Vitamin K: 3.32µg (3.16%), Manganese: 0.06mg (2.86%), Fiber: 0.72g (2.86%), Magnesium: 11.26mg (2.81%), Potassium: 83.72mg (2.39%), Vitamin B1: 0.04mg (2.34%), Vitamin B3: 0.35mg (1.73%), Zinc: 0.2mg (1.33%)