



Holiday Wreath Cupcakes

 Gluten Free

READY IN



20 min.

SERVINGS



6

CALORIES



639 kcal

DESSERT

Ingredients

- ☐ 15 ounce cherry pie filling canned
- ☐ 1 fruit roll strip green
- ☐ 1 container chocolate icing white
- ☐ 6 large muffins store-bought
- ☐ 1 teaspoons peppermint extract
- ☐ 6 small cinnamon candies red
- ☐ 6 servings sanding sugar green

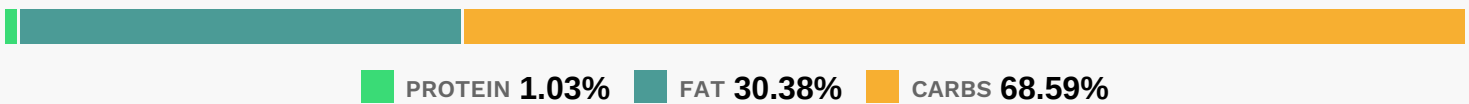
Equipment

- ☐ aluminum foil
- ☐ kitchen scissors
- ☐ pastry bag

Directions

- ☐ Watch how to make this recipe.
- ☐ Special equipment: 1 pastry bag fitted with medium star tip Aluminum foil Saucer
- ☐ Slice off the top half of the top portion of each cupcake or muffin. Using a teaspoon carve a small amount of the cake so that you are left with a shallow indentation about 1-inch deep and place 1 tablespoon of the cherry pie filling into the indentation. Smooth into a circle.
- ☐ Add the peppermint extract to the frosting container and mix. Fill a pastry bag fitted with a star tip with the frosting. Pipe the icing around the circumference of the cherry pie filling to the edge of the cupcake.
- ☐ Cut the fruit roll into 6 thin strips about 6 inches long. Tie each strip into a bow and place onto the edge of the icing.
- ☐ Place a red cinnamon candy in the center of the bow using a bit of icing to secure it. Repeat with remaining bows and candies. Lightly sprinkle the icing with green sanding sugar.
- ☐ Cut out 6 (6 by 6-inch) squares of foil. Stack the foil squares on top of each other and place a saucer on top of the foil. Using scissors cut around the saucer so that the foil is a perfect circle.
- ☐ Place a cupcake in the center of each of the foil circles and wrap the foil up along the side of the cupcake. Fold out edges of foil.

Nutrition Facts



Properties

Glycemic Index:25.95, Glycemic Load:37.41, Inflammation Score:-4, Nutrition Score:6.2352174209512%

Nutrients (% of daily need)

Calories: 639.12kcal (31.96%), Fat: 22.21g (34.17%), Saturated Fat: 7.93g (49.56%), Carbohydrates: 112.84g (37.61%), Net Carbohydrates: 109.68g (39.88%), Sugar: 84.18g (93.54%), Cholesterol: 0mg (0%), Sodium: 162.85mg (7.08%), Alcohol: 0.23g (100%), Alcohol %: 0.11% (100%), Caffeine: 18.48mg (6.16%), Protein: 1.7g (3.4%), Vitamin B2: 0.33mg

(19.53%), Vitamin K: 15.22µg (14.5%), Copper: 0.28mg (13.75%), Fiber: 3.17g (12.66%), Magnesium: 41.2mg (10.3%), Manganese: 0.18mg (9.09%), Vitamin E: 1.25mg (8.34%), Phosphorus: 74.69mg (7.47%), Vitamin A: 371.79IU (7.44%), Iron: 1.31mg (7.25%), Potassium: 249.77mg (7.14%), Vitamin C: 4.2mg (5.09%), Zinc: 0.58mg (3.86%), Vitamin B3: 0.75mg (3.77%), Folate: 11.34µg (2.83%), Vitamin B1: 0.04mg (2.67%), Vitamin B6: 0.05mg (2.52%), Calcium: 20.77mg (2.08%), Selenium: 1.22µg (1.74%), Vitamin B5: 0.14mg (1.38%)