



Ladybug Cake and Cupcakes

READY IN



240 min.

SERVINGS



18

CALORIES



483 kcal

DESSERT

Ingredients

- 2 boxes cake mix yellow
- 16 oz chocolate frosting
- 16 oz vanilla frosting
- 1 serving food coloring red
- 6 nonpareils
- 1 large marshmallows
- 2 m&m candies blue
- 2 pieces twist and ends together to make a rough knob. cover black (6 inch)
- 8 m&m candies

- 2 large gumdrops black
- 4 m&m candies blue miniature
- 4 pieces licorice rounds black (2 inch)
- 1 serving frangelico with foil or wrapping paper and plastic wrap (18x)

Equipment

- bowl
- oven
- aluminum foil
- muffin liners

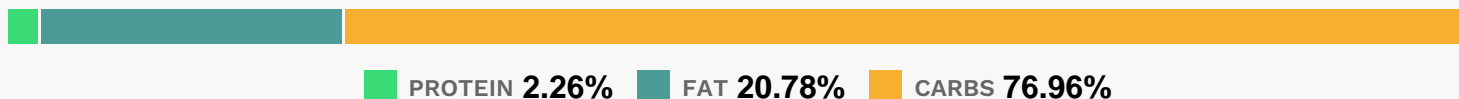
Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms and sides of 2 (8-inch) round cake pans with shortening or cooking spray.
- Place paper baking cup in each of 24 regular-size muffin cups.
- Make cake mixes as directed on box, using water, oil and eggs. Divide half of the batter between cake pans. Divide remaining batter evenly among muffin cups, filling about two-thirds full.
- Bake as directed on box for 8-inch rounds and cupcakes. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 1 hour.
- Reserve 5 cupcakes; save remaining cupcakes for later use. For easier handling, refrigerate or freeze cake 30 minutes to 1 hour or until firm.
- On serving plate or foil-covered tray, place 1 cake layer, rounded side down.
- Remove paper liners from 3 of the reserved cupcakes; position cupcakes against front of cake, slightly angled, for ladybug's head.
- Spread thin layer of chocolate frosting over bottom cake layer and cupcakes to seal in crumbs. Refrigerate or freeze 30 minutes to 1 hour.
- In another medium bowl, mix vanilla frosting and red food color.
- Spread second cake layer with red frosting.
- Cut second layer in half crosswise; frost rounded top and cut sides. Refrigerate or freeze 30 minutes to 1 hour. Frost bottom cake layer and 3 cupcakes with chocolate frosting. Position

red cake halves, rounded side up and slightly angled, on bottom layer to look like ladybug's wings.

- Place peppermint patties on red cake for spots.
- Cut marshmallow crosswise in half; push 1 blue candy into each. Attach marshmallows to ladybug's head for eyes. Insert licorice twist pieces for antennae.
- For baby ladybugs, cut off and reserve rounded tops of remaining 2 cupcakes.
- Spread flat cupcake tops with chocolate frosting.
- Spread cutoff tops with red frosting; cut each crosswise in half. Position red halves, rounded side up and slightly angled, on cupcakes to look like wings.
- Add brown candies to wings for spots. Flatten gumdrops; attach 1 gumdrop to front of each cupcake for head. Use frosting to attach blue miniature candies for eyes. Insert string licorice for antennae.

Nutrition Facts



Properties

Glycemic Index:10.08, Glycemic Load:8.54, Inflammation Score:-1, Nutrition Score:5.6082608754058%

Nutrients (% of daily need)

Calories: 483.19kcal (24.16%), Fat: 11.33g (17.43%), Saturated Fat: 3.81g (23.8%), Carbohydrates: 94.38g (31.46%), Net Carbohydrates: 93.15g (33.87%), Sugar: 66.05g (73.39%), Cholesterol: 0.26mg (0.09%), Sodium: 517.19mg (22.49%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.77g (5.54%), Phosphorus: 202.57mg (20.26%), Calcium: 126.51mg (12.65%), Vitamin B2: 0.21mg (12.54%), Folate: 41.33µg (10.33%), Iron: 1.74mg (9.67%), Vitamin B1: 0.14mg (9.24%), Vitamin E: 1.31mg (8.71%), Manganese: 0.17mg (8.52%), Vitamin B3: 1.42mg (7.08%), Fiber: 1.23g (4.9%), Vitamin K: 4.94µg (4.71%), Copper: 0.09mg (4.61%), Potassium: 100.95mg (2.88%), Magnesium: 11.31mg (2.83%), Selenium: 1.97µg (2.81%), Vitamin B5: 0.23mg (2.3%), Vitamin B6: 0.05mg (2.28%), Zinc: 0.25mg (1.64%)