



Ladybug Cake and Cupcakes

READY IN



240 min.

SERVINGS



18

CALORIES



491 kcal

DESSERT

Ingredients

- ☐ 2 m&m candies blue
- ☐ 4 m&m candies blue miniature
- ☐ 8 m&m candies
- ☐ 1 container chocolate frosting
- ☐ 2 large gumdrops black
- ☐ 2 pieces twist and ends together to make a rough knob. cover black (6 inch)
- ☐ 1 large marshmallows
- ☐ 6 nonpareils
- ☐ 18 servings food coloring red

- ☐ 4 pieces green beans black (2 inch)
- ☐ 1 container vanilla frosting
- ☐ 2 boxes cake mix yellow
- ☐ 18 servings frangelico with foil or wrapping paper and plastic wrap (18x)
- ☐ 18 servings frangelico with foil or wrapping paper and plastic wrap (18x)

Equipment

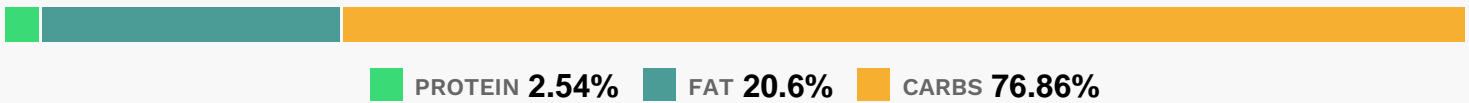
- ☐ bowl
- ☐ oven
- ☐ aluminum foil
- ☐ muffin liners

Directions

- ☐ Heat oven to 350F (325F 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 ladybugs 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 ladybugs wings.
- ☐ Place peppermint patties on red cake for spots.
- ☐ Cut marshmallow crosswise in half; push 1 blue candy into each. Attach marshmallows to ladybugs 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:12.64, Glycemic Load:9.11, Inflammation Score:-3, Nutrition Score:7.1452173953471%

Flavonoids

Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.61mg, Quercetin: 0.61mg, Quercetin: 0.61mg, Quercetin: 0.61mg

Nutrients (% of daily need)

Calories: 491.16kcal (24.56%), Fat: 11.44g (17.61%), Saturated Fat: 3.83g (23.94%), Carbohydrates: 96.05g (32.02%), Net Carbohydrates: 94.22g (34.26%), Sugar: 66.97g (74.41%), Cholesterol: 0.26mg (0.09%), Sodium: 518.29mg (22.53%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.17g (6.34%), Phosphorus: 211.07mg (21.11%), Vitamin B2: 0.24mg (13.99%), Vitamin K: 14.56µg (13.86%), Calcium: 134.74mg (13.47%), Folate: 48.7µg (12.18%), Iron: 1.97mg (10.94%), Manganese: 0.22mg (10.91%), Vitamin B1: 0.16mg (10.46%), Vitamin E: 1.4mg (9.37%), Vitamin B3: 1.58mg (7.9%), Fiber: 1.83g (7.3%), Copper: 0.11mg (5.38%), Potassium: 147.93mg (4.23%), Magnesium: 16.86mg (4.22%), Vitamin B6: 0.08mg (3.84%), Vitamin C: 2.72mg (3.29%), Vitamin A: 156.33IU (3.13%), Selenium: 2.1µg (3%), Vitamin B5: 0.28mg (2.8%), Zinc: 0.3mg (2%)