



Little Monster Cupcakes

READY IN



45 min.

SERVINGS



12

CALORIES



571 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 3 cups powdered sugar
- 3 eggs
- 1.5 cups flour
- 12 servings purple gel food coloring assorted
- 1 tubes chocolate icing assorted
- 12 servings marshmallows such as licorice string, mini and regular m&m's, mini marshmallows, jellybeans and gummy candies assorted
- 0.8 cup milk

- 0.5 teaspoon salt
- 1 dash salt
- 0.5 cup shortening
- 1 cup sugar
- 0.3 lb butter unsalted
- 4 oz butter unsalted
- 0.5 teaspoon vanilla extract
- 1 teaspoon vanilla extract

Equipment

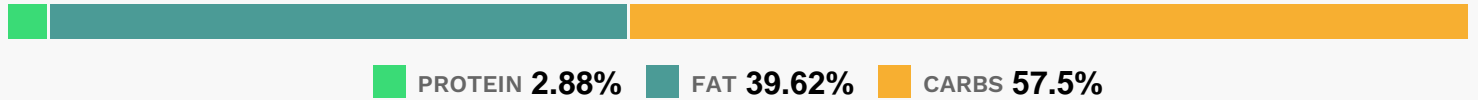
- bowl
- oven
- whisk
- wire rack
- hand mixer
- muffin liners
- muffin tray
- offset spatula

Directions

- Make cupcakes: Preheat oven to 350F. Line a 12-cup muffin tin (or mini-cupcake tin) with cupcake liners. In a medium bowl, whisk together flour, baking powder and salt; set aside. Using an electric mixer, cream butter and sugar together until light and fluffy.
- Add eggs and vanilla and beat well.
- Add dry ingredients alternately with milk, scraping down sides of bowl after each addition.
- Fill each muffin cup about two-thirds full.
- Bake until tops are springy to touch, 20 to 25 minutes (about 10 minutes for mini cupcakes). Cool in tin on wire rack. (Cupcakes can be made to this point and kept, in an airtight container, for 1 day.)

- Make frosting: Using an electric mixer, beat together butter and shortening for about 2 minutes. Slowly beat in confectioners' sugar a little bit at a time. Beat in vanilla and salt, and continue beating for another minute until wellcombined. (Frosting can be made up to 1 week ahead; refrigerate in an airtight container and beat again before using.)
- Divide frosting among separate containers for each color you wish to use, and add food coloring; leave some uncolored if desired. Frost cupcakes with an icing spatula.
- Use assorted icing tubes to make hair, and use assorted candies to make faces.

Nutrition Facts



Properties

Glycemic Index:31.55, Glycemic Load:35.38, Inflammation Score:-3, Nutrition Score:5.1952173502549%

Nutrients (% of daily need)

Calories: 571.01kcal (28.55%), Fat: 25.69g (39.52%), Saturated Fat: 12.52g (78.22%), Carbohydrates: 83.87g (27.96%), Net Carbohydrates: 83.42g (30.33%), Sugar: 64.2g (71.33%), Cholesterol: 83.38mg (27.79%), Sodium: 184.57mg (8.02%), Alcohol: 0.17g (100%), Alcohol %: 0.15% (100%), Protein: 4.2g (8.4%), Selenium: 9.94µg (14.21%), Vitamin A: 556.41IU (11.13%), Vitamin B2: 0.16mg (9.7%), Vitamin B1: 0.14mg (9.24%), Folate: 34.64µg (8.66%), Vitamin E: 1.1mg (7.31%), Phosphorus: 68.34mg (6.83%), Iron: 1.06mg (5.89%), Manganese: 0.12mg (5.84%), Vitamin K: 6µg (5.72%), Calcium: 52.96mg (5.3%), Vitamin B3: 0.98mg (4.9%), Vitamin D: 0.67µg (4.47%), Vitamin B5: 0.37mg (3.75%), Vitamin B12: 0.21µg (3.54%), Copper: 0.07mg (3.32%), Zinc: 0.35mg (2.32%), Magnesium: 7.72mg (1.93%), Vitamin B6: 0.04mg (1.83%), Fiber: 0.45g (1.81%), Potassium: 62.6mg (1.79%)