



## Melting Witch Pudding Cups

 Popular

READY IN



25 min.

SERVINGS



8

CALORIES



253 kcal

DESSERT

### Ingredients

- 0.3 cup semi chocolate chips
- 1 teaspoon shortening
- 1 box peach pie filling white instant (4-serving size)
- 4 cups milk cold
- 1 box peach pie filling instant (4-serving size)
- 6 drops drop natural food coloring green
- 8 crème-filled chocolate sandwich cookies
- 8 pretzel sticks

- 1 tablespoon chow mein noodles
- 16 pumpkin candies and gummy worms
- 8 frangelico bugles®

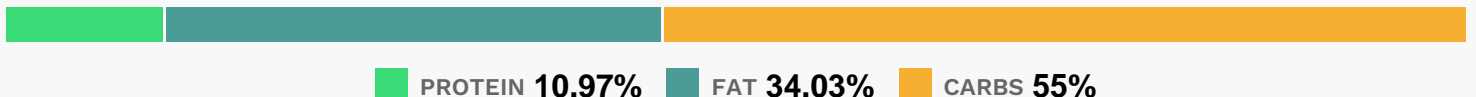
## Equipment

- bowl
- baking sheet
- microwave

## Directions

- Line cookie sheet with waxed paper. In small microwavable bowl, microwave chocolate chips and shortening on High 1 1/2 to 2 minutes or until melted; stir until smooth. To make tops of witch hats, dip snacks, one at a time, into melted coating, letting excess drip off.
- Place point up on cookie sheet.
- Let stand until coating is set.
- Prepare white chocolate pudding with 2 cups of the milk as directed on box. Prepare chocolate fudge pudding with remaining 2 cups milk as directed on box. Stir green food color into white chocolate pudding until well blended.
- For each pudding cup, spoon 2 tablespoons of the green pudding into bottom of 4-ounce clear plastic cup or serving dish; top with 2 tablespoons of the chocolate fudge pudding. Repeat with each flavor to form four layers. With handle of spoon, gently swirl the two top layers. Insert cookie in pudding; top with chocolate-coated Bugle® to resemble witch hat. Insert tip of pretzel stick into pudding with a few pieces of cereal sprinkled at the base to resemble a broom. Insert ends of 2 gummi worm candies into pudding and hang over edge to resemble the witch's legs.

## Nutrition Facts



## Properties

Glycemic Index:15.13, Glycemic Load:2.5, Inflammation Score:-3, Nutrition Score:6.6447825647243%

## Nutrients (% of daily need)

Calories: 252.79kcal (12.64%), Fat: 9.73g (14.98%), Saturated Fat: 4.76g (29.72%), Carbohydrates: 35.4g (11.8%), Net Carbohydrates: 34.34g (12.49%), Sugar: 22.43g (24.92%), Cholesterol: 15.09mg (5.03%), Sodium: 120.23mg (5.23%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 7.05mg (2.35%), Protein: 7.06g (14.12%), Calcium: 157.39mg (15.74%), Phosphorus: 154.58mg (15.46%), Vitamin B2: 0.2mg (11.9%), Vitamin B12: 0.67µg (11.2%), Iron: 2.01mg (11.17%), Manganese: 0.19mg (9.53%), Vitamin D: 1.34µg (8.95%), Magnesium: 33.64mg (8.41%), Potassium: 254.9mg (7.28%), Copper: 0.14mg (6.79%), Vitamin B1: 0.1mg (6.45%), Zinc: 0.79mg (5.29%), Vitamin B5: 0.52mg (5.2%), Selenium: 3.6µg (5.14%), Vitamin K: 4.54µg (4.32%), Fiber: 1.07g (4.27%), Vitamin A: 201.69IU (4.03%), Vitamin B6: 0.08mg (4.01%), Vitamin E: 0.44mg (2.95%), Vitamin B3: 0.53mg (2.65%), Folate: 8.28µg (2.07%)