



Mini Brain Cupcakes

 Dairy Free

READY IN



110 min.

SERVINGS



72

CALORIES



74 kcal

DESSERT

Ingredients

- 1 box chocolate cake mix dark
- 0.5 cup bittersweet chocolate (from 12-oz bag)
- 12 oz vanilla frosting
- 2 cups walnut halves toasted
- 2.7 oz decorating gel red

Equipment

- oven
- toothpicks

muffin liners

Directions

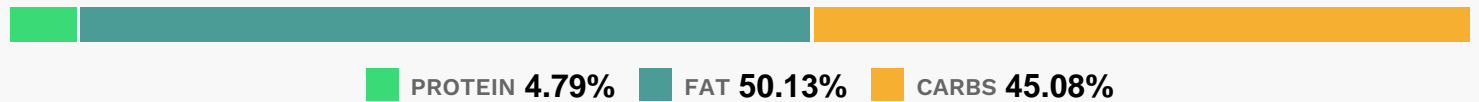
Heat oven to 350°F.

Place mini paper baking cup in each of 72 mini muffin cups. Make cake mix as directed on box for cupcakes, using water, oil and eggs. Divide batter evenly among muffin cups. Gently press 1 chocolate chunk into center of each muffin cup.

Bake 11 to 12 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.

Frost cupcakes with vanilla frosting. Top each with 1 walnut half. Using red gel, pipe along edges of walnut halves to look like brains. Store cupcakes loosely covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:0.88, Glycemic Load:1.42, Inflammation Score:-1, Nutrition Score:1.5708695738374%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg

Nutrients (% of daily need)

Calories: 73.72kcal (3.69%), Fat: 4.29g (6.59%), Saturated Fat: 0.8g (5.02%), Carbohydrates: 8.67g (2.89%), Net Carbohydrates: 8.21g (2.99%), Sugar: 5.81g (6.46%), Cholesterol: 0.07mg (0.02%), Sodium: 58.38mg (2.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.92g (1.84%), Manganese: 0.14mg (7.02%), Copper: 0.09mg (4.54%), Phosphorus: 31.46mg (3.15%), Magnesium: 10.14mg (2.54%), Iron: 0.45mg (2.49%), Fiber: 0.46g (1.84%), Folate: 7.28µg (1.82%), Vitamin B2: 0.03mg (1.73%), Vitamin B1: 0.02mg (1.48%), Selenium: 1.01µg (1.44%), Calcium: 13.08mg (1.31%), Zinc: 0.18mg (1.23%), Potassium: 42.63mg (1.22%), Vitamin E: 0.17mg (1.13%), Vitamin B6: 0.02mg (1.01%)