



## Mini Cupcake Mortarboards

 Dairy Free

READY IN



50 min.

SERVINGS



60

CALORIES



127 kcal

DESSERT

### Ingredients

- 1 box cake mix white your favorite (or flavor)
- 4.5 oz licorice rounds (any flavor)
- 16 oz vanilla frosting
- 1 serving purple gel food coloring
- 60 shortbread cookies (from two 10-oz packages)
- 60 m&m candies

### Equipment

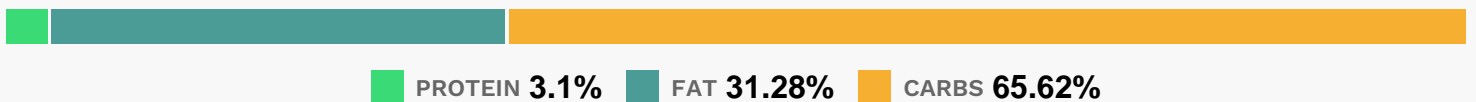
- oven

- toothpicks
- muffin liners

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place miniature paper baking cups in 24 mini muffin cups, 1 3/4x1 inch. Make cake batter as directed on box. Fill cups 2/3 full of batter (about 1 rounded tablespoon each). Refrigerate remaining batter.
- Bake 10 to 15 minutes or until toothpick inserted in center comes out clean; cool. Repeat with remaining batter. (Leave paper baking cups on cupcakes so mortarboards are quicker and easier to make and more portable to serve.)
- Cut sixty 2 1/2-inch lengths from fruit snack rolls.
- Cut each into several strips up to 1/2 inch from 1 end.
- Roll uncut end between fingertips to make tassels. Or cut several pieces of shoestring licorice into 2 1/2-inch lengths.
- Tint frosting with food color to match paper baking cups. Frost bottoms of cookies.
- Place 1 candy on center of each. For each mortarboard, place small dollop of frosting on bottom of cupcake; top with cookie. Press uncut end of fruit snack or 3 or 4 pieces of licorice into frosted cookie next to candy. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:1.78, Glycemic Load:6.21, Inflammation Score:-1, Nutrition Score:1.646956541373%

## Nutrients (% of daily need)

Calories: 127.15kcal (6.36%), Fat: 4.42g (6.8%), Saturated Fat: 1.35g (8.42%), Carbohydrates: 20.86g (6.95%), Net Carbohydrates: 20.61g (7.49%), Sugar: 12.03g (13.37%), Cholesterol: 0.15mg (0.05%), Sodium: 119.53mg (5.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.99g (1.97%), Vitamin B2: 0.07mg (4.29%), Phosphorus: 37mg (3.7%), Folate: 14.74µg (3.68%), Vitamin B1: 0.05mg (3.65%), Manganese: 0.06mg (3.02%), Vitamin E: 0.43mg (2.9%), Vitamin B3: 0.55mg (2.75%), Iron: 0.49mg (2.72%), Vitamin K: 2.32µg (2.21%), Calcium: 21.56mg (2.16%), Selenium: 1.37µg (1.96%), Fiber: 0.25g (1.01%)