



Mini Cupcake Mortarboards

 Dairy Free

READY IN



50 min.

SERVINGS



60

CALORIES



380 kcal

DESSERT

Ingredients

- 60 servings purple gel food coloring
- 60 fruit
- 4.5 oz twist and ends together to make a rough knob. cover (any flavor)
- 60 shortbread cookies (from two 10-oz packages)
- 1 container vanilla frosting
- 1 box duncan hines classic decadent cake mix (any flavor)

Equipment

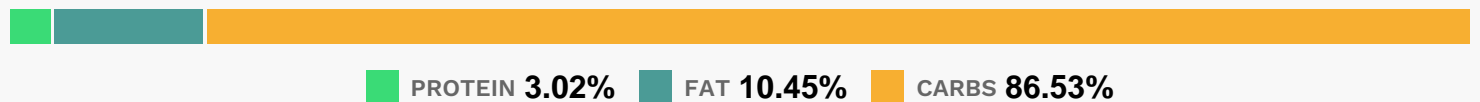
- oven

- toothpicks
- muffin liners

Directions

- Heat oven to 350F (325F 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:6.25, Inflammation Score:-7, Nutrition Score:9.1243479251862%

Nutrients (% of daily need)

Calories: 379.58kcal (18.98%), Fat: 4.64g (7.13%), Saturated Fat: 1.25g (7.82%), Carbohydrates: 86.35g (28.78%), Net Carbohydrates: 78.92g (28.7%), Sugar: 62.12g (69.02%), Cholesterol: 0mg (0%), Sodium: 132.74mg (5.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.02g (6.03%), Fiber: 7.42g (29.7%), Vitamin A: 1367.6IU (27.35%), Vitamin K: 23.03µg (21.94%), Copper: 0.35mg (17.67%), Vitamin C: 9.9mg (12%), Potassium: 417.26mg (11.92%), Vitamin B3: 2.31mg (11.57%), Vitamin B2: 0.18mg (10.67%), Iron: 1.87mg (10.41%), Phosphorus: 91.02mg (9.1%), Manganese: 0.18mg (9.1%), Vitamin B1: 0.11mg (7.25%), Magnesium: 24.92mg (6.23%), Folate: 23.75µg

(5.94%), Calcium: 42.9mg (4.29%), Vitamin B6: 0.08mg (4.08%), Zinc: 0.5mg (3.33%), Vitamin E: 0.44mg (2.91%),
Vitamin B5: 0.24mg (2.44%), Selenium: 1.37µg (1.96%)