



Mini Ghost Cupcakes

 Gluten Free

READY IN



45 min.

SERVINGS



36

CALORIES



42 kcal

DESSERT

Ingredients

- 36 regular chocolate chips
- 72 chocolate chips mini
- 3 doz. chocolate cupcakes mini
- 12 oz cool whip

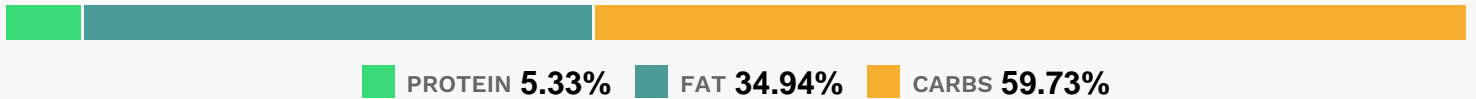
Equipment

- ziploc bags
- pastry bag

Directions

- Fit a pastry bag with a plain round tip (or use a plastic bag with a corner snipped off). Fill bag with Cool Whip. Pipe cream into peaks on each cupcake.
- Position two mini chocolate chips as eyes and one regular chocolate chip as a mouth on each ghost, flat ends facing out. (Cupcakes may be refrigerated for up to 3 hours. Bring to room temperature before decorating.)

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.72739131408541%

Nutrients (% of daily need)

Calories: 41.91kcal (2.1%), Fat: 1.67g (2.57%), Saturated Fat: 0.86g (5.35%), Carbohydrates: 6.42g (2.14%), Net Carbohydrates: 6.3g (2.29%), Sugar: 4.61g (5.12%), Cholesterol: 1.88mg (0.63%), Sodium: 19.88mg (0.86%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.57g (1.15%), Vitamin B2: 0.07mg (3.95%), Vitamin B12: 0.14µg (2.38%), Calcium: 17.9mg (1.79%), Vitamin B1: 0.02mg (1.38%), Selenium: 0.75µg (1.07%)