



## Ingredients

- 16 crème-filled chocolate sandwich cookies mini
- 3 eggs
- 8 servings m&m candies
- 32 small pretzel sticks
- 2 cup whipped cream
- 0.3 cup vegetable oil
- 1.3 cups water
  - 1 box cake mix yellow with pudding in the mix (1 lb 2.25-oz)

# Equipment

baking sheet
oven
plastic wrap
ice cream scoop
muffin liners

# Directions

Heat oven to 350F. Line 24 muffin cups with paper baking cups. Prepare cupcakes as directed on box using water, oil and eggs. Fill muffin cups 2/3 full.

Bake 21 to 26 minutes or until cupcakes spring back when touched lightly in center.

Remove from pans. Cool completely, about 30 minutes.

Reserve 8 cupcakes. (Wrap and freeze remaining cupcakes for later use.)

On cookie sheet, decorate each ice cream scoop to resemble a mouse, using 2 cookies for ears, and small candies and pretzels for facial features and whiskers. Cover loosely with plastic wrap and freeze. When ready to serve, place cupcakes on 8 dessert plates. Top each cupcake with decorated ice cream.

### **Nutrition Facts**

📕 PROTEIN 5.12% 📕 FAT 35.75% 📒 CARBS 59.13%

### **Properties**

Glycemic Index:18, Glycemic Load:5.96, Inflammation Score:-4, Nutrition Score:11.773913078982%

#### Nutrients (% of daily need)

Calories: 604.82kcal (30.24%), Fat: 24.23g (37.28%), Saturated Fat: 8.72g (54.52%), Carbohydrates: 90.17g (30.06%), Net Carbohydrates: 87.99g (32%), Sugar: 54.23g (60.25%), Cholesterol: 78.15mg (26.05%), Sodium: 651.76mg (28.34%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.8g (15.61%), Phosphorus: 292.69mg (29.27%), Iron: 4.85mg (26.94%), Vitamin K: 25.36µg (24.15%), Vitamin B2: 0.37mg (21.65%), Calcium: 211.96mg (21.2%), Folate: 71.83µg (17.96%), Manganese: 0.31mg (15.66%), Vitamin B1: 0.23mg (15.05%), Vitamin E: 2.21mg (14.75%), Selenium: 8.94µg (12.77%), Vitamin B3: 2.28mg (11.41%), Fiber: 2.18g (8.72%), Copper: 0.16mg (7.77%), Vitamin B5: 0.76mg (7.59%), Magnesium: 25.33mg (6.33%), Vitamin B12: 0.34µg (5.67%), Zinc: 0.82mg (5.46%),

Vitamin A: 262.11IU (5.24%), Potassium: 179.7mg (5.13%), Vitamin B6: 0.1mg (5.04%), Vitamin D: 0.4µg (2.64%)