



Mummy Cupcakes

READY IN



110 min.

SERVINGS



24

CALORIES



428 kcal

DESSERT

Ingredients

- ☐ 1 cup candy melts white melted
- ☐ 1 container chocolate frosting betty crocker®
- ☐ 16 chocolate wafers such as nabisco famous crushed thin
- ☐ 24 chocolate bar mini (from 11.5 oz bag)
- ☐ 13.4 oz condensed milk sweetened canned (caramelized condensed milk)
- ☐ 48 semisweet chocolate chips miniature
- ☐ 3 tablespoons whipping cream
- ☐ 1 box cake mix yellow betty crocker® supermoist®

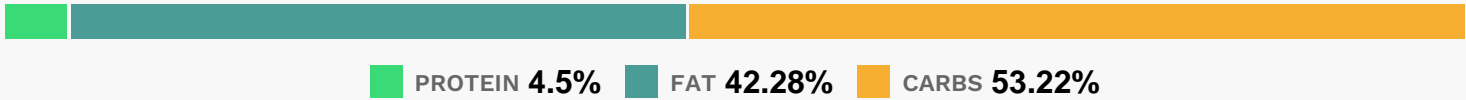
Equipment

- ☐ bowl
- ☐ oven
- ☐ ziploc bags
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups Make and bake cake mix as directed on box for cupcakes, using water oil and eggs. Cool 10 minutes; remove from pans to cooling racks. Cool completely.
- ☐ Reserve 1/4 cup of the dulce de leche, In medium bowl, stir together remaining dulce de leche and the whipping cream. Spoon mixture into decorating bag fitted with 1/4-inch (#
- ☐ writing tip. Gently push tap of bag into top center of each cupcake: squeeze bag until cupcake expands slightly, being careful not to split cupcake.
- ☐ In medium bowl, stir together frosting and reserved 1/4 cup dulce de leche. Frost cupcakes. Top With crushed cookies.
- ☐ Spoon melted white candy into resealable food-storage plastic bag; cut off tiny corner of bag.
- ☐ Drizzle melted candy over candy bars to look like mummies; add chocolate chip for eyes. Top each cupcake with 1 mummy.

Nutrition Facts



Properties

Glycemic Index:5.56, Glycemic Load:8.88, Inflammation Score:-4, Nutrition Score:9.8252174141614%

Nutrients (% of daily need)

Calories: 428.45kcal (21.42%), Fat: 20.38g (31.35%), Saturated Fat: 11.2g (69.97%), Carbohydrates: 57.7g (19.23%), Net Carbohydrates: 53.92g (19.61%), Sugar: 40.37g (44.86%), Cholesterol: 8.54mg (2.85%), Sodium: 245.21mg

(10.66%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 24.9mg (8.3%), Protein: 4.88g (9.76%), Manganese: 0.69mg (34.36%), Copper: 0.59mg (29.69%), Iron: 4.37mg (24.26%), Phosphorus: 219.54mg (21.95%), Magnesium: 79.84mg (19.96%), Fiber: 3.78g (15.11%), Calcium: 116.07mg (11.61%), Potassium: 327.56mg (9.36%), Vitamin B2: 0.16mg (9.16%), Zinc: 1.29mg (8.6%), Selenium: 5.5µg (7.85%), Vitamin B1: 0.09mg (5.67%), Vitamin E: 0.74mg (4.94%), Vitamin B3: 0.98mg (4.91%), Folate: 18.53µg (4.63%), Vitamin B5: 0.35mg (3.45%), Vitamin B12: 0.18µg (3%), Vitamin K: 3.06µg (2.92%), Vitamin B6: 0.04mg (1.98%), Vitamin A: 82.41IU (1.65%)