



Mummy Cupcakes

READY IN



80 min.

SERVINGS



20

CALORIES



205 kcal

DESSERT

Ingredients

- 1 pkg chocolate cake mix (2-layer size)
- 3.4 oz jell-o vanilla flavor pudding instant
- 1 cup milk cold
- 14 oreo cookies coarsely chopped
- 0.3 cup powdered sugar
- 0.5 cup semi-sweet chocolate chips
- 2 cups cool whip whipped topping thawed

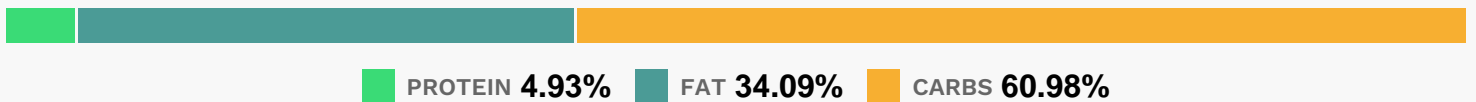
Equipment

- bowl
- oven
- whisk
- toothpicks
- muffin liners
- pastry bag

Directions

- Heat oven to 350F.
- Prepare cake batter as directed on package; stir in chopped cookies. Spoon into 24 paper-lined muffin cups.
- Bake 20 to 25 min. or until toothpick inserted in centers comes out clean. Cool cupcakes in pans 10 min.
- Remove to wire racks; cool completely.
- Beat pudding mix, milk and sugar in medium bowl with whisk 2 min. Stir in COOL WHIP; spoon into pastry bag fitted with basket-weave tip.
- Pipe pudding mixture onto tops of cupcakes.
- Add chocolate chips for the eyes.

Nutrition Facts



Properties

Glycemic Index:1.9, Glycemic Load:0.22, Inflammation Score:-2, Nutrition Score:4.1965217201606%

Nutrients (% of daily need)

Calories: 204.98kcal (10.25%), Fat: 8.04g (12.37%), Saturated Fat: 3.22g (20.14%), Carbohydrates: 32.37g (10.79%), Net Carbohydrates: 31.23g (11.36%), Sugar: 20.95g (23.27%), Cholesterol: 1.88mg (0.63%), Sodium: 251.9mg (10.95%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.56mg (2.19%), Protein: 2.62g (5.24%), Iron: 2.28mg (12.65%), Phosphorus: 95.48mg (9.55%), Copper: 0.17mg (8.55%), Manganese: 0.16mg (8.2%), Magnesium: 23.79mg (5.95%), Calcium: 57.46mg (5.75%), Selenium: 3.95µg (5.64%), Vitamin B2: 0.08mg (4.78%), Folate: 18.74µg (4.69%), Fiber: 1.14g (4.56%), Vitamin B1: 0.06mg (4.2%), Potassium: 142.61mg (4.07%), Vitamin K: 3.71µg

(3.54%), Vitamin E: 0.52mg (3.44%), Vitamin B3: 0.62mg (3.11%), Zinc: 0.41mg (2.73%), Vitamin B12: 0.09µg (1.48%),
Vitamin B5: 0.11mg (1.13%), Vitamin B6: 0.02mg (1.04%)