



WHATSheATE

Orange-Filled Chocolate Cupcakes with Fondant

 Dairy Free

READY IN



120 min.

SERVINGS



24

CALORIES



259 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake (1 lb 2.25 oz)
- ☐ 12 oz fluffy frosting white
- ☐ 3 drops drop natural food coloring green
- ☐ 4.5 cups marshmallows miniature (from 10.5-oz bag)
- ☐ 0.5 teaspoon orange extract
- ☐ 1 lb powdered sugar
- ☐ 5 drops food coloring red

- ☐ 0.3 cup shortening
- ☐ 1 teaspoon vanilla
- ☐ 2 tablespoons water
- ☐ 10 drops food coloring yellow

Equipment

- ☐ bowl
- ☐ oven
- ☐ plastic wrap
- ☐ cookie cutter
- ☐ microwave
- ☐ muffin liners

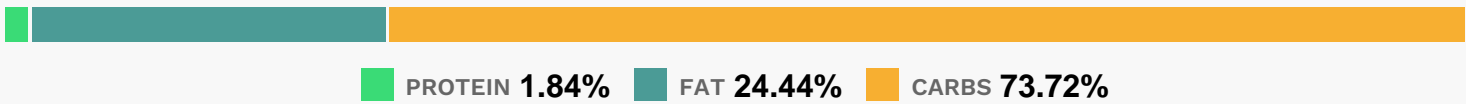
Directions

- ☐ Heat oven to 350F.
- ☐ Place paper baking cup in each of 24 regular-size muffin cups.
- ☐ Bake cupcakes as directed on box, using water, oil and eggs. Cool completely, about 30 minutes.
- ☐ Meanwhile, in large microwavable bowl, place marshmallows and 1 tablespoon of the water. Microwave uncovered on High 30 seconds; stir. Microwave 30 seconds longer; stir until smooth. Fold in 3/4 cup of the powdered sugar. Stir in vanilla.
- ☐ Generously grease hands and counter with some of the shortening. Turn marshmallow mixture onto counter.
- ☐ Sprinkle 1 cup of the powdered sugar over marshmallow mixture and knead as you would dough. Continue to add the remaining 2 1/4 cups powdered sugar, greasing hands and counter often to prevent sticking. If fondant begins to tear, it is too dry; add remaining water, 1/2 teaspoon at a time, and knead until fondant forms a firm, smooth, elastic ball that will stretch without tearing, about 8 minutes. Wrap fondant in a double thickness of plastic wrap, squeezing out any air; set aside.
- ☐ In small microwavable bowl, place 2/3 cup of the frosting; set aside. To the remaining frosting, add 4 drops of the yellow food color, 2 drops of the red food color and the orange extract; stir until uniformly tinted. Fit round tip in decorating bag (opening about 1/8 to 1/4 inch in

diameter). Spoon frosting into decorating bag. Insert tip in center of 1 cupcake, about halfway down. Gently squeeze decorating bag, pulling upwards until cupcake swells slightly and frosting comes to the top (filling cupcake with about 1 tablespoon frosting). Repeat with remaining cupcakes.

- ☐ Microwave reserved 2/3 cup frosting uncovered on High 10 seconds or just until melted. Spoon 1 scant teaspoon frosting on top of each cupcake; spread evenly, using back of spoon.
- ☐ Cut fondant in half; rewrap other half. (When not working with fondant, keep it covered with plastic wrap to prevent it from drying out.) On surface dusted with powdered sugar, roll fondant until 1/8 inch thick. Using 3-inch round biscuit or scalloped cookie cutter, cut 12 rounds, rerolling if necessary. Wrap remaining scraps of fondant in plastic wrap; set aside for decorating. Drape 1 fondant round over each of 12 cupcakes, gently shaping over top. Repeat with remaining fondant and cupcakes.
- ☐ Tint a walnut-size piece of reserved fondant with green food color; wrap in plastic wrap. Tint remaining fondant scraps orange with remaining 6 drops of the yellow food color and remaining 3 drops of the red food color; roll until 1/8 inch thick. Using 1-inch pumpkin-shaped cookie cutter, cut out pumpkin shapes. Moisten fondant on each cupcake and arrange cutouts on top.
- ☐ Pinch small pieces of green-tinted fondant and shape into small oblong stems; moisten tops of orange fondant pumpkins and arrange green stems on top.

Nutrition Facts



Properties

Glycemic Index:4.31, Glycemic Load:8.74, Inflammation Score:-1, Nutrition Score:2.1265217419714%

Nutrients (% of daily need)

Calories: 258.98kcal (12.95%), Fat: 7.26g (11.17%), Saturated Fat: 1.55g (9.67%), Carbohydrates: 49.27g (16.42%), Net Carbohydrates: 48.83g (17.76%), Sugar: 39.74g (44.16%), Cholesterol: 0mg (0%), Sodium: 182.62mg (7.94%), Alcohol: 0.06g (100%), Alcohol %: 0.11% (100%), Protein: 1.23g (2.46%), Phosphorus: 51.91mg (5.19%), Iron: 0.87mg (4.82%), Vitamin B2: 0.08mg (4.44%), Copper: 0.08mg (4.14%), Vitamin E: 0.55mg (3.65%), Selenium: 2.52µg (3.6%), Vitamin K: 3.66µg (3.49%), Folate: 12.39µg (3.1%), Calcium: 27.97mg (2.8%), Magnesium: 8.82mg (2.21%), Vitamin B1: 0.03mg (2.17%), Manganese: 0.04mg (2.1%), Potassium: 65.31mg (1.87%), Fiber: 0.44g (1.77%), Vitamin B3: 0.33mg (1.64%), Zinc: 0.16mg (1.07%)