



## Owl and Spider Cupcakes

READY IN



130 min.

SERVINGS



24

CALORIES



162 kcal

DESSERT

### Ingredients

- 1 box cake mix yellow your favorite (or flavor)
- 1 serving licorice rounds black cut into 2-inch pieces
- 16 oz chocolate frosting
- 1 serving evaporated cane juice black
- 1 serving gumdrops black
- 1 serving cinnamon candies red
- 1 serving m&m candies assorted
- 1 serving chocolate wafers such as nabisco famous

## Equipment

- frying pan
- oven
- wire rack
- 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.
- Mix and bake cake mix as directed on box for 24 cupcakes. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- To make spiders, press 4 licorice pieces into each side of 12 of the cupcakes, letting about 1 1/2 inches hang over side of cupcake.
- Spread tops of cupcakes with chocolate frosting; sprinkle with black decorator sugar crystals. Slice black gumdrops in half for faces. Press red cinnamon candies in center for eyes.
- To make owls, spread chocolate frosting on remaining 12 cupcakes. Use candies to form eyes, beaks and feet on each cupcake.
- Cut chocolate wafer cookies into quarters; place wafer pieces, triangle points up, behind eyes for ears.
- Cut wafer cookies into thirds for wings; place on cupcakes. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:5.31, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:2.1526087145928%

## Nutrients (% of daily need)

Calories: 162.18kcal (8.11%), Fat: 4.08g (6.27%), Saturated Fat: 1.49g (9.29%), Carbohydrates: 31.37g (10.46%), Net Carbohydrates: 30.92g (11.24%), Sugar: 21.68g (24.09%), Cholesterol: 0.09mg (0.03%), Sodium: 192.29mg (8.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.04g (2.08%), Phosphorus: 81.77mg (8.18%), Calcium: 47.7mg

(4.77%), Manganese: 0.09mg (4.34%), Iron: 0.73mg (4.03%), Folate: 14.86µg (3.71%), Vitamin B1: 0.05mg (3.49%), Vitamin E: 0.49mg (3.29%), Vitamin B2: 0.05mg (3.12%), Copper: 0.05mg (2.68%), Vitamin B3: 0.52mg (2.61%), Fiber: 0.45g (1.79%), Magnesium: 6.15mg (1.54%), Potassium: 47.27mg (1.35%), Selenium: 0.8µg (1.14%)