

Pug Cupcakes

 Gluten Free

READY IN



45 min.

SERVINGS



1

CALORIES



915 kcal

DESSERT

Ingredients

- ☐ 1 vanilla cupcake with vanilla frosting
- ☐ 2 chewy chocolate candies (such as Tootsie Rolls)
- ☐ 1 red/pink chewy candy (such as Tootsie Rolls)
- ☐ 3 small sugar pearls
- ☐ 0.5 cup additional vanilla frosting

Equipment

- ☐ knife
- ☐ toothpicks

Directions

- ☐ Add a thin layer of vanilla frosting to the top of the whole cupcake.
- ☐ Fill a piping bag with vanilla frosting. Fit bag with a #12 tip and pipe an upside down heart on the frosted cupcake.
- ☐ Press or roll out chewy chocolate candies. Using a round cutter that is approximately 1-inch in diameter, cut 3 circles. Set aside excess for later use.
- ☐ Cut one of the circles in half.
- ☐ Place one half at the bottom of the cupcake, at the 6 oclock position. Overlap the two full circles on top of the half to form the cheeks.
- ☐ Cut a small piece of fruit roll for the tongue. Insert tongue piece so that it is tucked under the cheeks .
- ☐ Add one candy piece, or sugar pearl, as the nose. Or, roll the remaining half circle of chewy chocolate candy for the nose. Use a knife, toothpick, or veining tool to form the nose and freckles.
- ☐ Using the #12 tip-fitted bag, pipe around the cheek.
- ☐ Place a small chocolate candy or sugar pearl in the center of each disk for the eyes. Using a toothpick, dab a dot of vanilla frosting on the candy piece to define the eye.
- ☐ Using a knife or tear drop-shaped cutter, and the excess rolled chocolate chewy candy, cut 2 small triangular ears.
- ☐ Place one ear at 11 oclock and the other at 1 oclock.

Nutrition Facts



Properties

Glycemic Index:128.6, Glycemic Load:52.93, Inflammation Score:-3, Nutrition Score:9.3669565751663%

Nutrients (% of daily need)

Calories: 915.37kcal (45.77%), Fat: 47.66g (73.33%), Saturated Fat: 20.54g (128.39%), Carbohydrates: 130.29g (43.43%), Net Carbohydrates: 125.62g (45.68%), Sugar: 117.11g (130.12%), Cholesterol: 0.3mg (0.1%), Sodium: 224.56mg (9.76%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 55.44mg (18.48%), Protein: 3.37g (6.74%), Vitamin B2: 0.55mg (32.11%), Copper: 0.48mg (24.11%), Magnesium: 96.06mg (24.01%), Manganese: 0.41mg

(20.75%), Vitamin K: 20.11µg (19.15%), Fiber: 4.67g (18.7%), Phosphorus: 144mg (14.4%), Iron: 2.53mg (14.03%), Vitamin E: 1.96mg (13.08%), Zinc: 1.34mg (8.93%), Potassium: 282.36mg (8.07%), Vitamin B3: 0.81mg (4.07%), Selenium: 2.47µg (3.52%), Folate: 11.64µg (2.91%), Calcium: 25.9mg (2.59%), Vitamin B1: 0.03mg (1.88%), Vitamin B6: 0.04mg (1.81%), Vitamin B5: 0.12mg (1.22%)