



Pull-Apart Graveyard Cupcakes

READY IN



155 min.

SERVINGS



24

CALORIES



593 kcal

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 7 pieces licorice black
- ☐ 0.3 cup chocolate sandwich cookies crushed finely (3 cookies)
- ☐ 10 chocolate sandwich cookies crushed
- ☐ 3.5 cups confectioners' sugar
- ☐ 4 large eggs at room temperature
- ☐ 3 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 0.5 cup grape jelly
- ☐ 6.4 ounce decorating icing black with tips

- ☐ 6.4 ounce decorating icing green with tips
- ☐ 0.3 teaspoon kosher salt
- ☐ 1 teaspoon kosher salt
- ☐ 15 large marshmallows white
- ☐ 7 ounce marzipan
- ☐ 0.7 cup milk
- ☐ 3 tablespoons milk
- ☐ 3 round lollipops
- ☐ 0.3 cup orange decorating sugar
- ☐ 1 tablespoon decorating sugar dark green black
- ☐ 10 ounces butter unsalted at room temperature ()
- ☐ 12 ounces butter unsalted melted (3 sticks)
- ☐ 2 tablespoons vanilla extract pure
- ☐ 5 vanilla and chocolate sandwich cookies oval-shaped

Equipment

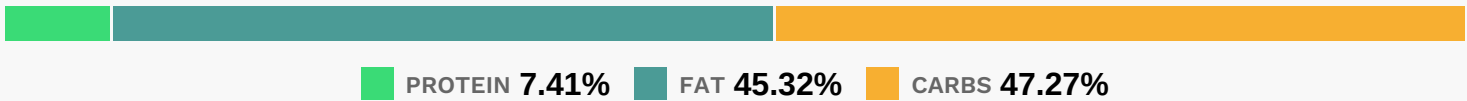
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ wax paper
- ☐ microwave
- ☐ muffin liners
- ☐ muffin tray
- ☐ cutting board

Directions

- ☐ For the cupcakes: Preheat the oven to 350 degrees F. Line two 12-cup standard muffin tins with paper cupcake liners.
- ☐ Whisk together the flour, baking powder and salt in a medium bowl. Warm the grape jelly in the microwave until loosened, 20 to 30 seconds, and whisk until smooth. Set aside.
- ☐ Beat together the sugar and eggs in another medium bowl with an electric mixer until light and foamy, about 2 minutes. While beating, gradually pour in the butter and then the vanilla.
- ☐ While mixing slowly, add half the dry ingredients and then all of the milk. Follow with the rest of the dry ingredients, taking care not to over mix the batter.
- ☐ Remove 2 cups of the batter and stir in the grape jelly. Evenly fill the liners about two-thirds full, alternating with yellow and grape batter.
- ☐ Bake until a tester inserted in the center of the cupcakes comes out clean and the tops spring back lightly to the touch, 20 to 22 minutes.
- ☐ Place the pan on a rack to cool for 10 minutes, and then remove the cupcakes to the rack to cool completely, about 1 hour.
- ☐ For the frosting: Beat the butter and salt in a large bowl until fluffy and combined. Gradually beat in the confectioners' sugar until smooth and fluffy. Beat in the milk one tablespoon at a time until the frosting has a nice spreadable consistency.
- ☐ Add the crushed cookies and continue to beat until any large chunks are crushed to smaller bits and the frosting has a speckled, greyish look.
- ☐ For the decorations: Arrange the cupcakes in 4 rows on a large serving plate or cutting board. Fit a marshmallow between each cupcake, 5 marshmallows per row, to fill in the gaps between the cupcakes.
- ☐ Spread the frosting over the whole rectangle so it looks like one cake.
- ☐ Sprinkle with the cookie crumbs and black decorating sugar.
- ☐ To make the tombstones: Use the black decorating icing and a small round tip to write "RIP" or other one-word epitaphs on the top half of the oval sandwich cookies and stick into the cupcakes randomly around the graveyard.
- ☐ Remove two-thirds of the tube of marzipan and place between 2 sheets of wax paper or parchment.
- ☐ Roll about 1/8-inch thick and cut into 3 rounds using a 4-inch biscuit cutter. You may need to gather and re-roll the scraps for all 3 rounds. Drape over the wrapped lollipops and stick into the cupcakes around the tombstone. Using the black decorating icing and the same round tip, dot eyes and a mouth on the ghosts.

- ☐ To make the pumpkins and leaves: Divide the remaining marzipan into 4 small pieces and roll each into a ball.
- ☐ Roll in the orange sugar until coated and place around the graveyard. Use the black icing to pipe a small stem. Fit the tube of green decorating icing with a leaf or ribbon tip to dot bits of green grass poking through the dirt around the graveyard and pumpkins.
- ☐ To make a border: Use 6 pieces of the licorice, trimming to fit, to make a border around the cake, leaving the middle of the front side open. Bend the seventh piece into an upside down "U" and stick into 2 cupcakes in the front to make an arched gateway.

Nutrition Facts



Properties

Glycemic Index:27.28, Glycemic Load:25.73, Inflammation Score:-5, Nutrition Score:10.539999972219%

Nutrients (% of daily need)

Calories: 593.1kcal (29.66%), Fat: 30.09g (46.3%), Saturated Fat: 15.4g (96.26%), Carbohydrates: 70.62g (23.54%), Net Carbohydrates: 69.6g (25.31%), Sugar: 51.3g (57%), Cholesterol: 105.71mg (35.24%), Sodium: 282.31mg (12.27%), Alcohol: 0.37g (100%), Alcohol %: 0.29% (100%), Protein: 11.08g (22.16%), Selenium: 17.32µg (24.74%), Vitamin B3: 3.46mg (17.32%), Vitamin B2: 0.29mg (17.08%), Iron: 2.88mg (16.02%), Phosphorus: 154.87mg (15.49%), Manganese: 0.31mg (15.38%), Vitamin E: 2.25mg (14.98%), Vitamin A: 709.65IU (14.19%), Vitamin B1: 0.19mg (12.6%), Folate: 49.55µg (12.39%), Vitamin B12: 0.7µg (11.65%), Zinc: 1.7mg (11.34%), Vitamin B6: 0.22mg (11.12%), Magnesium: 29.73mg (7.43%), Copper: 0.14mg (7.17%), Calcium: 68.2mg (6.82%), Vitamin K: 6.73µg (6.41%), Potassium: 203.76mg (5.82%), Vitamin B5: 0.51mg (5.1%), Vitamin D: 0.68µg (4.53%), Fiber: 1.02g (4.08%)