



Pull-Apart Spiderweb Cupcakes

 Dairy Free

READY IN



105 min.

SERVINGS



24

CALORIES



139 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix white (or other flavor)
- ☐ 1 serving purple gel food coloring
- ☐ 12 oz fluffy frosting white
- ☐ 0.7 oz decorating gel black
- ☐ 1 serving frangelico (for decoration)

Equipment

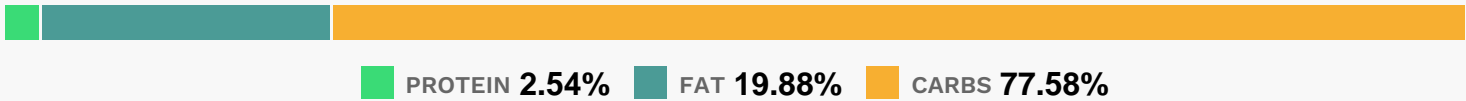
- ☐ bowl
- ☐ oven

- ☐ wire rack
- ☐ pizza pan
- ☐ toothpicks
- ☐ 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 pans to cooling rack. Cool completely, about 30 minutes.
- ☐ On large round platter or pizza pan, arrange cupcakes, placing them close together. In medium bowl, mix food color and frosting.
- ☐ Spread frosting over cupcakes and spaces in between to create 1 large circle of frosting. Squeeze 1 large dot of black gel in center of frosting. With gel, draw concentric circles around the dot, spacing them about 2 inches apart. To create the web design, drag a toothpick from the center dot to the outer edge of the circle, about 12 times.
- ☐ Place plastic spiders on web. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:1.9386956873147%

Nutrients (% of daily need)

Calories: 139.39kcal (6.97%), Fat: 3.09g (4.76%), Saturated Fat: 0.84g (5.26%), Carbohydrates: 27.15g (9.05%), Net Carbohydrates: 26.91g (9.79%), Sugar: 18.01g (20.01%), Cholesterol: 0mg (0%), Sodium: 175.37mg (7.62%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.89g (1.78%), Phosphorus: 75.15mg (7.51%), Vitamin B2: 0.09mg (5.27%), Calcium: 47.6mg (4.76%), Folate: 16.21µg (4.05%), Vitamin B1: 0.05mg (3.21%), Vitamin B3: 0.55mg (2.73%), Vitamin E: 0.4mg (2.7%), Selenium: 1.87µg (2.67%), Iron: 0.44mg (2.46%), Vitamin K: 2.42µg (2.31%), Manganese: 0.04mg (2.21%)