



Pull-Apart Turtle Cupcakes

♥ Popular

READY IN



120 min.

SERVINGS



24

CALORIES



233 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake yellow betty crocker® supermoist®
- ☐ 4 m&m candies green
- ☐ 1 container chocolate frosting betty crocker®
- ☐ 24 servings drop natural food coloring green
- ☐ 1 twist and ends together to make a rough knob. cover green cut in half
- ☐ 1 piece green beans red
- ☐ 1 container vanilla frosting betty crocker®

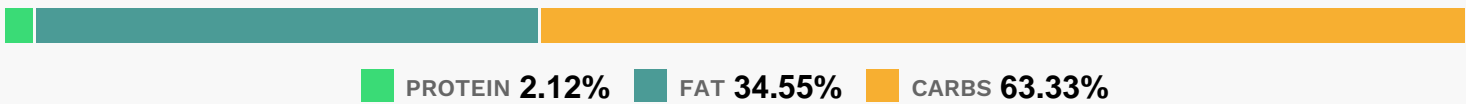
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ 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. Make and bake cake mix as directed on box for 24 cupcakes. Cool 10 minutes; remove from pan to cooling racks. Cool completely, about 30 minutes.
- ☐ In small bowl, mix vanilla frosting and green food color until desired shade.
- ☐ Place 1/4 cup green frosting and 1/4 cup chocolate frosting in separate small resealable plastic freezer bags; seal bags.
- ☐ Cut small tip from corner of each bag; set aside.
- ☐ On each of 2 large serving trays, arrange 12 cupcakes as shown in diagram. Frost shell of one turtle with chocolate frosting. Frost head and feet with green frosting. (Push cupcakes together slightly to frost entire turtle, not just individual cupcakes.) Pipe green frosting on chocolate shell to create turtle design.
- ☐ Add 2 candies for eyes; add pupils using chocolate frosting.
- ☐ Add nostrils with chocolate frosting or miniature chocolate candies.
- ☐ Add red string licorice for mouth (trimming to fit) and green licorice for tail.
- ☐ Frost remaining cupcakes with green frosting for shell and chocolate frosting for head and feet. Pipe chocolate frosting on green shell to create turtle design.
- ☐ Add 2 candies for eyes; add pupils using chocolate frosting.
- ☐ Add nostrils with green frosting or miniature chocolate candies.
- ☐ Add red string licorice for mouth (trimming to fit) and green licorice for tail. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:3.71, Glycemic Load:5.62, Inflammation Score:-1, Nutrition Score:2.6530435096634%

Flavonoids

Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 233.49kcal (11.67%), Fat: 9.29g (14.29%), Saturated Fat: 2.23g (13.92%), Carbohydrates: 38.31g (12.77%), Net Carbohydrates: 37.69g (13.71%), Sugar: 30.06g (33.4%), Cholesterol: 0.03mg (0.01%), Sodium: 218.61mg (9.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.28g (2.57%), Phosphorus: 67.06mg (6.71%), Iron: 1.11mg (6.18%), Copper: 0.11mg (5.5%), Vitamin B2: 0.09mg (5.32%), Vitamin E: 0.79mg (5.26%), Manganese: 0.09mg (4.3%), Selenium: 2.4µg (3.43%), Folate: 12.96µg (3.24%), Magnesium: 12.67mg (3.17%), Vitamin K: 3.29µg (3.13%), Potassium: 103.42mg (2.95%), Calcium: 29.37mg (2.94%), Fiber: 0.61g (2.45%), Vitamin B1: 0.04mg (2.34%), Vitamin B3: 0.35mg (1.77%), Zinc: 0.21mg (1.42%)