



Reindeer Cupcakes

READY IN



105 min.

SERVINGS



24

CALORIES



197 kcal

DESSERT

Ingredients

- 1 box cake mix yellow your favorite (or flavor)
- 16 oz chocolate frosting
- 1 serving mint
- 24 large pretzel twists
- 24 marshmallows miniature
- 24 cinnamon candies red
- 24 small gumdrops green

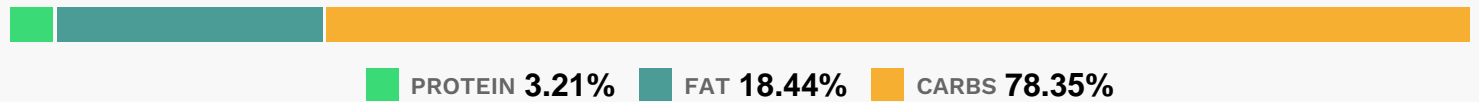
Equipment

oven

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Make and cool cake as directed on box for 24 cupcakes.
- Frost cupcakes with frosting.
- Sprinkle chocolate shot over tops of cupcakes.
- For each cupcake, cut pretzel twist in half; arrange on cupcake for reindeer antlers.
- Cut miniature marshmallow in half; arrange on cupcake for eyes. Center gumdrop below marshmallow halves for nose.
- Place red cinnamon candy below gumdrop for mouth. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:9.23, Glycemic Load:6.64, Inflammation Score:-1, Nutrition Score:2.8586956379206%

Nutrients (% of daily need)

Calories: 196.94kcal (9.85%), Fat: 4.12g (6.34%), Saturated Fat: 1.44g (8.99%), Carbohydrates: 39.43g (13.14%), Net Carbohydrates: 38.79g (14.11%), Sugar: 23.72g (26.35%), Cholesterol: 0mg (0%), Sodium: 267.78mg (11.64%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.62g (3.24%), Phosphorus: 89.48mg (8.95%), Manganese: 0.14mg (7.14%), Folate: 25.7µg (6.43%), Iron: 1.01mg (5.59%), Vitamin B1: 0.08mg (5.19%), Calcium: 48.7mg (4.87%), Vitamin B2: 0.07mg (4.31%), Vitamin B3: 0.84mg (4.19%), Vitamin E: 0.52mg (3.47%), Copper: 0.06mg (3.19%), Fiber: 0.64g (2.55%), Magnesium: 7.91mg (1.98%), Potassium: 60.74mg (1.74%), Selenium: 1.1µg (1.57%), Zinc: 0.18mg (1.17%), Vitamin B6: 0.02mg (1.11%), Vitamin B5: 0.1mg (1.04%)