



## Reindeer Cupcakes

READY IN



105 min.

SERVINGS



24

CALORIES



238 kcal

DESSERT

### Ingredients

- 1 container chocolate frosting
- 24 servings mint
- 24 small gumdrops green
- 24 marshmallows miniature
- 24 large pretzel twists
- 24 cinnamon candies red
- 1 box duncan hines classic decadent cake mix (any non-swirl flavor)

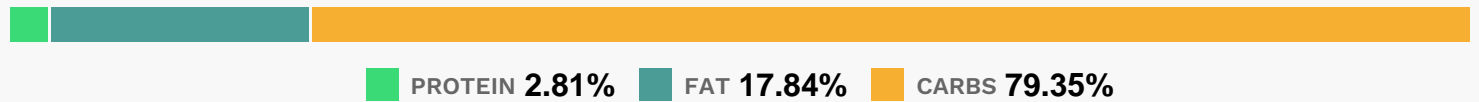
### Equipment

oven

## Directions

- Heat oven to 350F (325F 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:2.9252173654411%

## Nutrients (% of daily need)

Calories: 238.24kcal (11.91%), Fat: 4.81g (7.41%), Saturated Fat: 1.97g (12.3%), Carbohydrates: 48.19g (16.06%), Net Carbohydrates: 47.58g (17.3%), Sugar: 32.16g (35.74%), Cholesterol: 0mg (0%), Sodium: 260.19mg (11.31%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.71g (3.42%), Phosphorus: 95.27mg (9.53%), Manganese: 0.15mg (7.29%), Folate: 26.13µg (6.53%), Iron: 0.98mg (5.43%), Calcium: 50.42mg (5.04%), Vitamin B1: 0.07mg (4.99%), Vitamin B3: 0.85mg (4.27%), Vitamin B2: 0.07mg (4.14%), Vitamin E: 0.51mg (3.4%), Selenium: 2.31µg (3.29%), Copper: 0.07mg (3.28%), Fiber: 0.61g (2.46%), Magnesium: 8.12mg (2.03%), Potassium: 63.93mg (1.83%), Zinc: 0.22mg (1.44%)