



Scary Spiderweb Cupcakes



Dairy Free



Popular

READY IN



70 min.

SERVINGS



24

CALORIES



249 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake betty crocker® supermoist®
- ☐ 0.7 oz decorating gel black betty crocker®
- ☐ 48 large gumdrops black
- ☐ 3 drops food coloring red
- ☐ 1 container vanilla frosting betty crocker®
- ☐ 4 drops food coloring yellow

Equipment

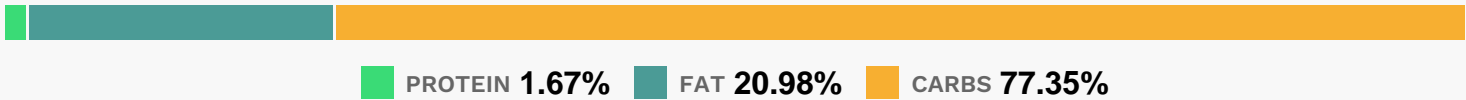
- ☐ oven

☐ knife

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Make and cool cupcakes as directed on box for 24 cupcakes.
- ☐ Tint frosting with red and yellow food colors to make orange frosting.
- ☐ Spread frosting over tops of cupcakes.
- ☐ Squeeze circles of decorating gel on each cupcake; pull knife through gel from center outward to make web. To make each spider, roll out 1 gumdrop and cut out 8 strips for legs; place another gumdrop on top.
- ☐ Place spider on cupcake. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:5.04, Glycemic Load:23.5, Inflammation Score:-1, Nutrition Score:2.135217383261%

Nutrients (% of daily need)

Calories: 249.38kcal (12.47%), Fat: 5.93g (9.12%), Saturated Fat: 1.16g (7.25%), Carbohydrates: 49.16g (16.39%), Net Carbohydrates: 48.7g (17.71%), Sugar: 32.73g (36.37%), Cholesterol: 0mg (0%), Sodium: 194.13mg (8.44%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.06g (2.12%), Vitamin B2: 0.09mg (5.29%), Phosphorus: 52.3mg (5.23%), Iron: 0.93mg (5.19%), Copper: 0.07mg (3.74%), Selenium: 2.44µg (3.48%), Vitamin E: 0.49mg (3.3%), Folate: 12.7µg (3.17%), Vitamin K: 3.19µg (3.03%), Calcium: 28.27mg (2.83%), Vitamin B1: 0.03mg (2.26%), Magnesium: 8.88mg (2.22%), Manganese: 0.04mg (2.12%), Potassium: 67.11mg (1.92%), Fiber: 0.46g (1.82%), Vitamin B3: 0.33mg (1.66%), Zinc: 0.16mg (1.05%)