

Sheep Cupcakes

READY IN



50 min.

SERVINGS



12

CALORIES



828 kcal

DESSERT

Ingredients

- 12 brazil nuts
- 250 g butter softened
- 12 chocolate (like Matchmakers)
- 12 small chocolate dark
- 24 small chocolate chips
- 3 eggs
- 500 g powdered sugar
- 2 cups marshmallows mini
- 1.5 teaspoons milk

- 225 g self raising flour
- 175 g sugar
- 1 tablespoon vanilla essence
- 1 tablespoon water hot

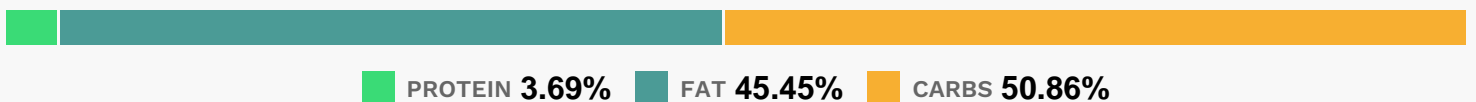
Equipment

- oven

Directions

- Baking:2 Preheat oven to 180 degrees celcius/350 degrees fahrenheit.3 Sift the flour.4
- Mix all ingredients slowly, then fast, for 1 minute, until pale and creamy.5 Spoon into muffin-sized paper cases and bake for 15–20 minutes.6 Decorating:7
- Mix first 4 ingredients and beat until pale and creamy.8 Pipe or spread a quantity of icing onto each cupcake, to cover the top, keeping back a small quantity to do the eyes.9
- Place 1 chocolate-covered brazil nut onto each cupcake where you would like the head to be.10 Snap a chocolate button or coin in half and place on either side of the head as ears.11 Snap the chocolate sticks into 4 pieces and insert each piece into the cupcake where you would like the legs to be.12
- Place marshmallows all over the rest of the icing.13
- Place 2 blobs of icing onto each brazil nut for the eyes (Or use ready-made white icing squeezezy writing tubes).14
- Place a tiny chocolate chip(or a blob of black icing) onto each white eye.

Nutrition Facts



Properties

Glycemic Index:30.1, Glycemic Load:31.94, Inflammation Score:-6, Nutrition Score:12.825651998105%

Nutrients (% of daily need)

Calories: 827.62kcal (41.38%), Fat: 43.02g (66.19%), Saturated Fat: 24.56g (153.5%), Carbohydrates: 108.34g (36.11%), Net Carbohydrates: 103.08g (37.48%), Sugar: 82.66g (91.84%), Cholesterol: 86.63mg (28.88%), Sodium:

168.2mg (7.31%), Alcohol: 0.37g (100%), Alcohol %: 0.26% (100%), Caffeine: 40.88mg (13.63%), Protein: 7.85g (15.71%), Manganese: 0.95mg (47.6%), Copper: 0.78mg (39.03%), Magnesium: 116.57mg (29.14%), Selenium: 18.33µg (26.18%), Iron: 4.62mg (25.68%), Fiber: 5.26g (21.05%), Phosphorus: 197.33mg (19.73%), Zinc: 1.85mg (12.32%), Vitamin A: 592.33IU (11.85%), Vitamin B2: 0.17mg (10.1%), Potassium: 351.05mg (10.03%), Vitamin E: 1.11mg (7.41%), Vitamin B1: 0.08mg (5.42%), Vitamin K: 5.36µg (5.1%), Calcium: 49.9mg (4.99%), Vitamin B5: 0.42mg (4.23%), Vitamin B3: 0.81mg (4.07%), Vitamin B12: 0.22µg (3.58%), Folate: 13.07µg (3.27%), Vitamin B6: 0.05mg (2.7%), Vitamin D: 0.23µg (1.51%)