



Skull Cakes

READY IN



40 min.

SERVINGS



40

CALORIES



157 kcal

DESSERT

Ingredients

- 0.3 cup butter softened ()
- 8 oz philadelphia cream cheese softened
- 3.4 oz jell-o vanilla flavor pudding instant
- 12 marshmallows jet-puffed cut in half
- 16 oz powdered sugar sifted
- 0.8 cup semi-sweet chocolate chips
- 1 tsp vanilla
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)

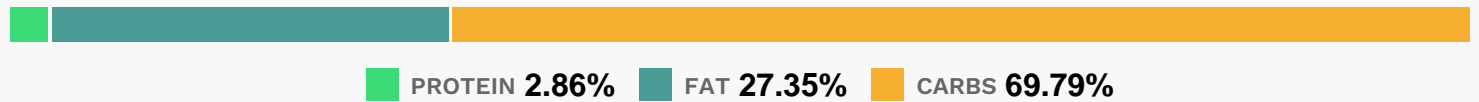
Equipment

- oven
- blender
- muffin liners

Directions

- Prepare cake batter as directed on package; blend in dry pudding mix. Spoon into 24 paper-lined 2-1/2-inch muffin cups.
- Bake as directed on package for cupcakes. Cool completely.
- Beat cream cheese, butter and vanilla with mixer until well blended.
- Add sugar gradually, beating well after each addition.
- Pull each cupcake liner partially away from cake.
- Place a marshmallow half between paper and cupcake to create skull's jaw. Frost cupcakes with cream cheese mixture. Decorate with chocolate chips.

Nutrition Facts



Properties

Glycemic Index:3.44, Glycemic Load:1.12, Inflammation Score:-1, Nutrition Score:1.831739138002%

Nutrients (% of daily need)

Calories: 157.32kcal (7.87%), Fat: 4.85g (7.46%), Saturated Fat: 2.85g (17.83%), Carbohydrates: 27.84g (9.28%), Net Carbohydrates: 27.42g (9.97%), Sugar: 21.08g (23.43%), Cholesterol: 8.97mg (2.99%), Sodium: 134.04mg (5.83%), Alcohol: 0.04g (100%), Alcohol %: 0.12% (100%), Protein: 1.14g (2.28%), Phosphorus: 58.72mg (5.87%), Calcium: 36.49mg (3.65%), Manganese: 0.07mg (3.58%), Selenium: 2.01µg (2.88%), Copper: 0.06mg (2.79%), Vitamin B2: 0.05mg (2.69%), Iron: 0.48mg (2.66%), Folate: 9.62µg (2.41%), Vitamin A: 113.24IU (2.26%), Vitamin B1: 0.03mg (2.03%), Magnesium: 7.79mg (1.95%), Vitamin B3: 0.34mg (1.72%), Fiber: 0.42g (1.68%), Vitamin E: 0.21mg (1.42%), Zinc: 0.18mg (1.19%), Potassium: 35.41mg (1.01%)