



## Slimy Monster Cupcakes

READY IN



91 min.

SERVINGS



24

CALORIES



152 kcal

DESSERT

### Ingredients

- 1.5 oz decorating gel black
- 2 drops food coloring green
- 3.4 oz jell-o vanilla flavor pudding instant
- 24 large marshmallows jet-puffed
- 1 cup milk cold
- 0.3 cup decorating sugar green
- 8 oz cool whip whipped topping divided thawed
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

## Equipment

- bowl
- baking sheet
- oven
- knife
- whisk
- ziploc bags

## Directions

- Prepare cake batter and bake as directed on package for 24 cupcakes; cool completely.
- Spoon 1/3 cup COOL WHIP into large resealable plastic bag.
- Add marshmallows; seal bag. Shake until marshmallows are evenly coated.
- Place decorating sugar in small bowl.
- Add marshmallows, 1 at a time; toss until evenly coated with sugar.
- Place in single layer on baking sheet. Decorate with decorating gel to resemble monster faces as shown in photo.
- Beat pudding mix and milk in medium bowl with whisk 2 min. Stir in remaining COOL WHIP. Spoon 1-1/2 cups pudding mixture into small bowl.
- Add food coloring; stir until blended. Spoon into small resealable plastic bag. Snip one corner off bottom of bag.
- Cut 1-inch piece from top of each cupcake with small knife; remove and reserve for snacking or other use. Pipe pudding mixture from bag into holes in cupcakes; spread remaining pudding mixture onto tops of cupcakes. Top with marshmallows.

## Nutrition Facts



**PROTEIN 4.03%** **FAT 12.86%** **CARBS 83.11%**

## Properties

Glycemic Index:7.02, Glycemic Load:5.07, Inflammation Score:-1, Nutrition Score:2.1317391460357%

## Nutrients (% of daily need)

Calories: 152.04kcal (7.6%), Fat: 2.2g (3.38%), Saturated Fat: 1.61g (10.08%), Carbohydrates: 31.98g (10.66%), Net Carbohydrates: 31.69g (11.52%), Sugar: 21.34g (23.71%), Cholesterol: 1.41mg (0.47%), Sodium: 198.61mg (8.64%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.55g (3.1%), Phosphorus: 84.68mg (8.47%), Calcium: 65.1mg (6.51%), Vitamin B2: 0.07mg (4.31%), Vitamin B1: 0.06mg (3.83%), Folate: 15µg (3.75%), Iron: 0.48mg (2.65%), Vitamin B3: 0.52mg (2.62%), Manganese: 0.04mg (2.13%), Selenium: 1.23µg (1.76%), Vitamin E: 0.25mg (1.67%), Vitamin B12: 0.1µg (1.59%), Vitamin B6: 0.02mg (1.24%), Copper: 0.02mg (1.22%), Vitamin B5: 0.12mg (1.17%), Fiber: 0.29g (1.16%), Magnesium: 4.18mg (1.04%), Potassium: 36.11mg (1.03%)