

Spiderweb Cupcakes

airy Free







DESSERT

Ingredients

	1 box duncan	hines devil's	tood cake	gluten free

0.7 oz decorating gel black

32 large gumdrops gluten-free black

3 drops food coloring red

1 container vanilla frosting

4 drops food coloring yellow

Equipment

frying pan

	oven				
片					
Ш	knife				
	wire rack				
	toothpicks				
	muffin liners				
Directions					
	Heat oven to 350F.				
	Place paper baking cup in each of 16 regular-size muffin cups. Make cake mix as directed on				
	box, using water, butter and eggs. Divide batter evenly among muffin cups.				
	Bake 15 to 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely.				
	Tint frosting with red and yellow food colors to make orange frosting. Frost 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 at room temperature.				
	Nutrition Facts				
	PROTEIN 1.9% FAT 23.85% CARBS 74.25%				

Properties

Glycemic Index:7.56, Glycemic Load:26.31, Inflammation Score:-1, Nutrition Score:3.1660869751611%

Nutrients (% of daily need)

Calories: 328.13kcal (16.41%), Fat: 8.89g (13.68%), Saturated Fat: 1.74g (10.87%), Carbohydrates: 62.26g (20.75%), Net Carbohydrates: 61.59g (22.4%), Sugar: 42.25g (46.94%), Cholesterol: Omg (0%), Sodium: 286.09mg (12.44%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.59g (3.19%), Vitamin B2: 0.13mg (7.85%), Phosphorus: 78.33mg (7.83%), Iron: 1.35mg (7.52%), Copper: 0.11mg (5.54%), Selenium: 3.56µg (5.09%), Vitamin E: 0.74mg (4.94%), Folate: 19.05µg (4.76%), Vitamin K: 4.78µg (4.55%), Calcium: 42.06mg (4.21%), Vitamin B1: 0.05mg (3.35%), Magnesium: 13.21mg (3.3%), Manganese: 0.06mg (3.13%), Potassium: 100.08mg (2.86%), Fiber: 0.67g (2.68%), Vitamin B3: 0.5mg (2.49%), Zinc: 0.24mg (1.57%)