



Spiderweb Cupcakes

 Dairy Free

READY IN



70 min.

SERVINGS



24

CALORIES



248 kcal

DESSERT

Ingredients

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

Equipment

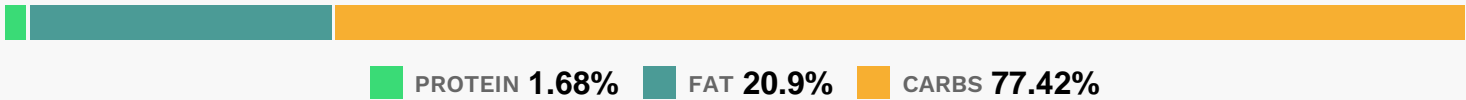
- ☐ oven

☐ 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:23.4, Inflammation Score:-1, Nutrition Score:2.12782606523%

Nutrients (% of daily need)

Calories: 247.91kcal (12.4%), Fat: 5.87g (9.03%), Saturated Fat: 1.15g (7.18%), Carbohydrates: 48.92g (16.31%), Net Carbohydrates: 48.46g (17.62%), Sugar: 32.51g (36.12%), Cholesterol: 0mg (0%), Sodium: 193.48mg (8.41%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.06g (2.12%), Vitamin B2: 0.09mg (5.23%), Phosphorus: 52.23mg (5.22%), Iron: 0.93mg (5.18%), Copper: 0.07mg (3.74%), Selenium: 2.44µg (3.48%), Vitamin E: 0.49mg (3.26%), Folate: 12.67µg (3.17%), Vitamin K: 3.14µg (2.99%), Calcium: 28.26mg (2.83%), Vitamin B1: 0.03mg (2.26%), Magnesium: 8.88mg (2.22%), Manganese: 0.04mg (2.12%), Potassium: 66.99mg (1.91%), Fiber: 0.46g (1.82%), Vitamin B3: 0.33mg (1.66%), Zinc: 0.16mg (1.05%)