



Teddy Bear Cupcakes

READY IN



93 min.

SERVINGS



24

CALORIES



211 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 0.8 cup water
- ☐ 0.5 cup creamy peanut butter
- ☐ 3 eggs
- ☐ 12 oz chocolate frosting
- ☐ 0.3 cup semisweet chocolate chips miniature
- ☐ 0.3 cup powdered milk chopped
- ☐ 48 graham flour bear-shaped
- ☐ 24 frangelico

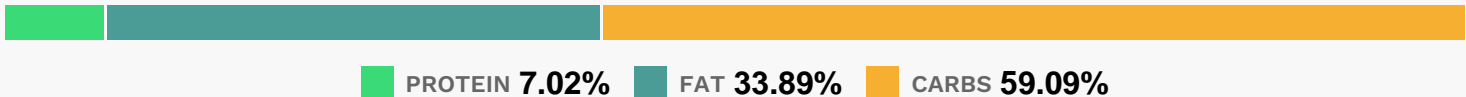
Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups.
- ☐ In large bowl, beat cake mix, water, peanut butter and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.
- ☐ Bake 15 to 21 minutes or until toothpick inserted in center comes out clean and tops spring back when touched lightly in center. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
- ☐ Reserve 1/4 cup of the frosting.
- ☐ Spread remaining frosting over tops of cupcakes.
- ☐ Sprinkle each cupcake with 1/2 teaspoon each chocolate chips and peanuts; press gently into frosting.
- ☐ Spread about 1/2 teaspoon reserved frosting on flat sides of 2 graham snacks.
- ☐ Place candle between frosted sides of graham snacks; press gently together. Repeat with remaining snacks, frosting and candles.
- ☐ Place on cupcakes, pressing candles slightly into cupcakes to hold in place. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:2.46, Glycemic Load:0.44, Inflammation Score:-1, Nutrition Score:4.5543477535248%

Nutrients (% of daily need)

Calories: 210.68kcal (10.53%), Fat: 8.13g (12.51%), Saturated Fat: 2.87g (17.93%), Carbohydrates: 31.89g (10.63%), Net Carbohydrates: 30.71g (11.17%), Sugar: 19.98g (22.2%), Cholesterol: 22.38mg (7.46%), Sodium: 220.93mg (9.61%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.11mg (1.04%), Protein: 3.79g (7.58%), Phosphorus: 129.43mg (12.94%), Manganese: 0.2mg (9.99%), Calcium: 70.77mg (7.08%), Vitamin E: 1mg (6.64%), Vitamin B2: 0.11mg (6.5%), Vitamin B3: 1.27mg (6.37%), Iron: 1.13mg (6.26%), Copper: 0.11mg (5.7%), Folate: 22.66µg (5.66%), Magnesium: 22.24mg (5.56%), Fiber: 1.17g (4.69%), Selenium: 3.23µg (4.62%), Vitamin B1: 0.07mg (4.49%), Potassium: 118.09mg (3.37%), Zinc: 0.45mg (3.03%), Vitamin B6: 0.06mg (2.85%), Vitamin B5: 0.27mg (2.74%), Vitamin B12: 0.13µg (2.24%), Vitamin D: 0.3µg (1.98%)