



Thanksgiving Turkey Cupcakes

READY IN



120 min.

SERVINGS



24

CALORIES



304 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 1.3 cups water
- ☐ 0.3 cup vegetable oil
- ☐ 3 eggs
- ☐ 0.8 cup creamy peanut butter
- ☐ 16 oz chocolate frosting
- ☐ 4 oz candy coating disks (almond bark)
- ☐ 4 oz baker's chocolate
- ☐ 24 add a hershey's chocolate kiss on top as done kisses®

Equipment



- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ ziploc bags
- ☐ microwave
- ☐ 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, oil, eggs and peanut butter with electric mixer on low speed 30 second, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups (about two-thirds full).
- ☐ Bake 18 to 23 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes. Frost cupcakes with frosting.
- ☐ Line cookie sheet with waxed paper. In separate small microwavable bowls, microwave candy coating and baking chocolate uncovered on High 30 to 60 seconds, stirring every 15 seconds, until melted and smooth.
- ☐ Place coating and chocolate in separate resealable food-storage plastic bags; snip off tiny corner of each bag. Pipe coating and chocolate into feather shapes, about 3 inches long and 2 1/2 inches wide. Refrigerate coating and chocolate about 5 minutes until set.
- ☐ When set, peel feathers off waxed paper and insert into cupcakes.
- ☐ Place milk chocolate candy on each cupcake for head of turkey. Store loosely covered.

Nutrition Facts



 PROTEIN **5.6%**  FAT **45.24%**  CARBS **49.16%**

Properties

Glycemic Index:0.58, Glycemic Load:0.2, Inflammation Score:-2, Nutrition Score:6.170434868854%

Flavonoids

Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg

Nutrients (% of daily need)

Calories: 303.54kcal (15.18%), Fat: 16.01g (24.63%), Saturated Fat: 6.39g (39.96%), Carbohydrates: 39.13g (13.04%), Net Carbohydrates: 37.42g (13.61%), Sugar: 27.1g (30.11%), Cholesterol: 21.61mg (7.2%), Sodium: 240.85mg (10.47%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.16mg (1.39%), Protein: 4.46g (8.92%), Manganese: 0.4mg (20.16%), Phosphorus: 138.83mg (13.88%), Copper: 0.25mg (12.29%), Iron: 1.82mg (10.1%), Vitamin E: 1.49mg (9.93%), Magnesium: 35.98mg (9%), Vitamin B3: 1.66mg (8.31%), Fiber: 1.71g (6.86%), Calcium: 68.22mg (6.82%), Folate: 25.68µg (6.42%), Vitamin B2: 0.1mg (5.78%), Zinc: 0.85mg (5.63%), Vitamin K: 5.3µg (5.05%), Vitamin B1: 0.07mg (4.83%), Selenium: 3.2µg (4.57%), Potassium: 139.45mg (3.98%), Vitamin B6: 0.06mg (3.2%), Vitamin B5: 0.26mg (2.61%), Vitamin B12: 0.07µg (1.17%)