



## Trick or Treat Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



587 kcal

DESSERT

## Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 4 large eggs
- ☐ 24 servings m&m candies
- ☐ 24 servings m&m candies assorted
- ☐ 0.5 cup milk
- ☐ 1 teaspoon cranberry-orange relish
- ☐ 2 teaspoons cranberry-orange relish
- ☐ 2 drops orange food coloring

- ☐ 3 drops orange food coloring
- ☐ 0.5 cup orange juice fresh ( 1 orange)
- ☐ 6 tablespoons orange juice fresh
- ☐ 1 orange zest finely grated
- ☐ 1 cups baking mix
- ☐ 32 oz powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon salt
- ☐ 24 servings sprinkles
- ☐ 2 cups sugar
- ☐ 3 cups flour all-purpose
- ☐ 0.5 cup whipping cream

## Equipment

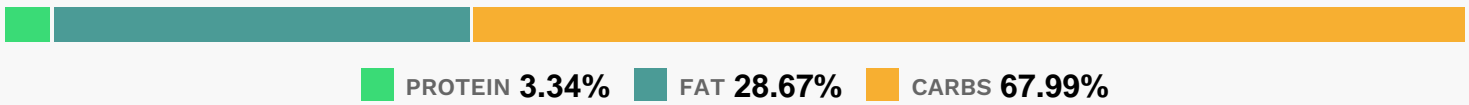
- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ wooden spoon
- ☐ kitchen scissors

## Directions

- ☐ Preheat oven to 350 degrees.
- ☐ Beat butter and sugar at medim speed with an electric mixer until creamy.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine milk and next 3 ingredients in a small bowl.
- ☐ Combine flour, baking powder, and salt; add to butter mixture alternately with milk mixture, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in orange flavoring.

- ☐ Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling two-thirds full.
- ☐ Bake for 12 to 15 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely.
- ☐ To prepare frosting, beat first 4 ingredients at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating at low speed until blended. Beat at high speed 2 minutes or until creamy.
- ☐ Add juice and food coloring; beat at low speed with an electric mixer until blended. Beat at high speed 2 minutes or until creamy. Makes 3 cups.
- ☐ Fill each cupcake with Halloween Orange Frosting. To fill cupcakes, insert the end of a wooden spoon or dowel into the center of the cupcake to make a hole. Fill a zip-top plastic freezer bag with filling or frosting. Use scissors or kitchen shears to snip about 1/4 inch from one corner of the bag; insert bag into the hole in the cupcake. Squeeze gently until filling comes to the top of each cupcake.
- ☐ Frost each cupcake with Halloween Orange Frosting using metal tip no. Top each with assorted candy, sprinkles, and 1 candy stick.

## Nutrition Facts



## Properties

Glycemic Index:21.42, Glycemic Load:20.96, Inflammation Score:-3, Nutrition Score:5.4486955922583%

## Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 1.29mg, Hesperetin: 1.29mg, Hesperetin: 1.29mg, Hesperetin: 1.29mg Naringenin: 0.3mg, Naringenin: 0.3mg, Naringenin: 0.3mg, Naringenin: 0.3mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

## Nutrients (% of daily need)

Calories: 587.21kcal (29.36%), Fat: 18.94g (29.14%), Saturated Fat: 11.4g (71.26%), Carbohydrates: 101.05g (33.68%), Net Carbohydrates: 99.62g (36.23%), Sugar: 83.36g (92.62%), Cholesterol: 62.15mg (20.72%), Sodium: 317.92mg (13.82%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.97g (9.93%), Selenium: 8.92µg (12.74%), Vitamin B1: 0.17mg (11.24%), Folate: 42.4µg (10.6%), Vitamin B2: 0.17mg (10.03%), Vitamin A: 452.21IU (9.04%), Calcium: 84.85mg (8.48%), Iron: 1.48mg (8.21%), Phosphorus: 82mg (8.2%), Vitamin C: 5.94mg (7.2%), Manganese: 0.13mg (6.51%), Vitamin B3: 1.21mg (6.06%), Fiber: 1.42g (5.7%), Vitamin B5: 0.3mg (3.04%), Vitamin E: 0.38mg (2.51%),

Vitamin B12: 0.15µg (2.42%), Copper: 0.05mg (2.28%), Potassium: 73.16mg (2.09%), Magnesium: 8.13mg (2.03%),  
Vitamin D: 0.3µg (2.01%), Zinc: 0.3mg (2%), Vitamin B6: 0.04mg (1.75%), Vitamin K: 1.24µg (1.18%)