



Turkey Cupcakes

READY IN



105 min.

SERVINGS



24

CALORIES



183 kcal

DESSERT

Ingredients

- 1 box cake mix yellow your favorite (or flavor)
- 16 oz chocolate frosting
- 4.3 oz chocolate icing white
- 0.7 oz decorating gel
- 1 serving candy corn
- 1 serving mint

Equipment

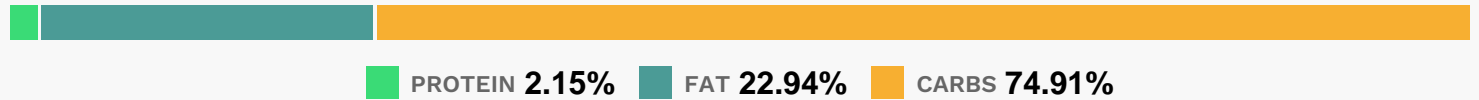
- oven

ziploc bags

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Make, bake and cool cake as directed on box for 24 cupcakes.
- Frost cupcakes with frosting.
- Place remaining frosting in corner of resealable freezer plastic bag. Snip off small corner of bag.
- To decorate each cupcake, pipe 1-inch mound of frosting on 1 side of cupcake to look like head of turkey. Make eyes with white decorating icing and brown decorating gel; add candy corn for beak. To make feathers, pipe frosting on opposite side to hold candy corn; place candy corn upright on frosting to look like feathers.
- Sprinkle chocolate candy sprinkles near head and at base of feathers. If desired, add candy corn at base of cupcake for feet. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:1.47, Inflammation Score:-1, Nutrition Score:2.2469565401907%

Nutrients (% of daily need)

Calories: 183kcal (9.15%), Fat: 4.76g (7.32%), Saturated Fat: 1.56g (9.77%), Carbohydrates: 34.96g (11.65%), Net Carbohydrates: 34.53g (12.56%), Sugar: 25.12g (27.92%), Cholesterol: 0mg (0%), Sodium: 205mg (8.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1g (2.01%), Phosphorus: 82.61mg (8.26%), Calcium: 47.12mg (4.71%), Manganese: 0.09mg (4.33%), Iron: 0.72mg (4.02%), Vitamin B2: 0.07mg (4.01%), Folate: 15.24µg (3.81%), Vitamin E: 0.57mg (3.8%), Vitamin B1: 0.05mg (3.51%), Copper: 0.05mg (2.67%), Vitamin B3: 0.53mg (2.66%), Fiber: 0.43g (1.71%), Magnesium: 6.17mg (1.54%), Potassium: 48.87mg (1.4%), Vitamin K: 1.28µg (1.22%), Selenium: 0.8µg (1.15%)