



Wigglin' Jigglin' Cupcakes

 Dairy Free

READY IN



210 min.

SERVINGS



30

CALORIES



129 kcal

DESSERT

Ingredients

- 0.3 cup halloween sprinkles
- 12 oz jell-o orange flavor gelatin
- 2.5 cups water boiling
- 8 oz cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

Equipment

- bowl
- frying pan

- oven
- cookie cutter

Directions

- Add boiling water to gelatin mix in medium bowl; stir 3 min. until completely dissolved. (Do not add cold water.)
- Pour into 15x10x1-inch pan sprayed with cooking spray. Refrigerate 3 hours or until firm. Meanwhile, prepare cake batter and bake as directed on package for 24 cupcakes. Cool completely on wire racks.
- Dip bottom of 15x10x1-inch pan in water 15 sec. Use 2-inch round cookie cutter to cut 24 JIGGLERS from gelatin.
- Cut cupcakes horizontally in half.
- Place 2 tsp. COOL WHIP on bottom half of each cupcake; top with 1 JIGGLERS and 2 tsp. COOL WHIP. Cover with tops of cupcakes; press gently into COOL WHIP to secure. Top with remaining COOL WHIP and sprinkles.

Nutrition Facts

 PROTEIN **5.35%**  FAT **10.58%**  CARBS **84.07%**

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.5856521576643%

Nutrients (% of daily need)

Calories: 129.2kcal (6.46%), Fat: 1.54g (2.37%), Saturated Fat: 1.2g (7.48%), Carbohydrates: 27.5g (9.17%), Net Carbohydrates: 27.3g (9.93%), Sugar: 20.21g (22.46%), Cholesterol: 0.15mg (0.05%), Sodium: 184.73mg (8.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.75g (3.5%), Phosphorus: 75.01mg (7.5%), Calcium: 42.66mg (4.27%), Folate: 12.29µg (3.07%), Vitamin B2: 0.05mg (3.02%), Vitamin B1: 0.04mg (2.78%), Iron: 0.38mg (2.12%), Selenium: 1.46µg (2.08%), Vitamin B3: 0.41mg (2.04%), Manganese: 0.03mg (1.71%), Copper: 0.03mg (1.48%), Vitamin E: 0.2mg (1.31%)