



Witch "Cake"

READY IN



70 min.

SERVINGS



24

CALORIES



247 kcal

DESSERT

Ingredients

- 0.3 cup butter softened ()
- 8 oz philadelphia cream cheese softened
- 0.8 oz decorating gel black
- 8 drops food coloring green
- 1 pkg jell-o vanilla flavor pudding instant (4-serving size)
- 3 marshmallows jet-puffed miniature
- 12 oreo cookies divided
- 16 oz powdered sugar sifted (4 to 4-)
- 8 inches string licorice black

- 1 tsp vanilla
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

Equipment

- bowl
- oven
- hand mixer
- muffin liners

Directions

- Prepare cake batter as directed on package.
- Add dry pudding mix; mix well. Spoon evenly into 24 paper-lined medium muffin cups.
- Bake as directed on package for cupcakes.
- Remove to wire racks; cool completely.
- Beat cream cheese, butter, vanilla and food coloring in medium bowl with electric mixer on medium speed until well blended. Gradually add sugar, beating well after each addition.
- Arrange cupcakes on large serving platter or tray to resemble a witch's head as shown in diagram.
- Spread with frosting. Use decorating gel to outline the mouth and hat on the cupcakes. Finely crush 11 of the cookies; sprinkle inside mouth and hat.
- Cut remaining cookie crosswise in half; place on cupcakes for eyes.
- Place marshmallows in mouth for teeth. Arrange licorice to resemble eyebrows and nose. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:7.65, Glycemic Load:0.2, Inflammation Score:-2, Nutrition Score:2.9178260772125%

Flavonoids

Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 246.87kcal (12.34%), Fat: 6.93g (10.66%), Saturated Fat: 3.82g (23.85%), Carbohydrates: 45.29g (15.1%), Net Carbohydrates: 44.81g (16.29%), Sugar: 33.88g (37.65%), Cholesterol: 14.63mg (4.88%), Sodium: 250.89mg (10.91%), Alcohol: 0.06g (100%), Alcohol %: 0.12% (100%), Protein: 1.74g (3.48%), Phosphorus: 83.46mg (8.35%), Iron: 1.21mg (6.71%), Calcium: 57.17mg (5.72%), Vitamin B2: 0.09mg (5.4%), Folate: 19.51µg (4.88%), Manganese: 0.09mg (4.31%), Vitamin B1: 0.06mg (4.31%), Vitamin A: 191.96IU (3.84%), Vitamin B3: 0.67mg (3.36%), Vitamin E: 0.49mg (3.24%), Vitamin K: 3µg (2.85%), Selenium: 1.95µg (2.79%), Copper: 0.04mg (2.01%), Fiber: 0.48g (1.92%), Vitamin B5: 0.15mg (1.55%), Magnesium: 6.11mg (1.53%), Vitamin B6: 0.02mg (1.23%), Potassium: 40.43mg (1.16%), Zinc: 0.16mg (1.05%)