



## Witch "Cake"

READY IN



70 min.

SERVINGS



10

CALORIES



592 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:18.35, Glycemic Load:0.48, Inflammation Score:-4, Nutrition Score:6.9986957441206%

## Flavonoids

Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

## **Nutrients (% of daily need)**

Calories: 592.48kcal (29.62%), Fat: 16.64g (25.59%), Saturated Fat: 9.16g (57.24%), Carbohydrates: 108.7g (36.23%), Net Carbohydrates: 107.54g (39.11%), Sugar: 81.32g (90.35%), Cholesterol: 35.11mg (11.7%), Sodium: 602.15mg (26.18%), Alcohol: 0.14g (100%), Alcohol %: 0.12% (100%), Protein: 4.18g (8.35%), Phosphorus: 200.3mg (20.03%), Iron: 2.9mg (16.11%), Calcium: 137.21mg (13.72%), Vitamin B2: 0.22mg (12.95%), Folate: 46.82µg (11.71%), Manganese: 0.21mg (10.34%), Vitamin B1: 0.16mg (10.33%), Vitamin A: 460.71IU (9.21%), Vitamin B3: 1.61mg (8.06%), Vitamin E: 1.17mg (7.78%), Vitamin K: 7.19µg (6.85%), Selenium: 4.68µg (6.69%), Copper: 0.1mg (4.83%), Fiber: 1.15g (4.6%), Vitamin B5: 0.37mg (3.72%), Magnesium: 14.66mg (3.66%), Vitamin B6: 0.06mg (2.95%), Potassium: 97.04mg (2.77%), Zinc: 0.38mg (2.51%), Vitamin B12: 0.11µg (1.85%)