



Witch Cupcakes

 Dairy Free

READY IN



130 min.

SERVINGS



24

CALORIES



158 kcal

DESSERT

Ingredients

- 1 box cake mix yellow your favorite (or flavor)
- 16 oz vanilla frosting
- 8 drops drop natural food coloring green
- 1 serving peanut butter candy pieces black assorted (licorice twists, candy corn, candy-coated peanut butter candies)
- 0.7 oz decorating gel black

Equipment

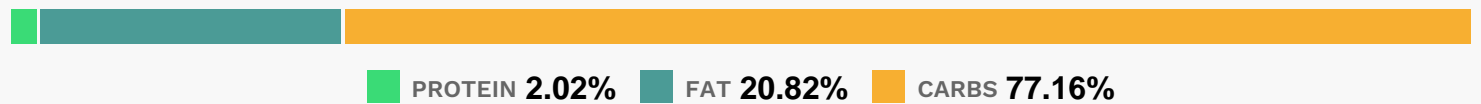
- oven

- wire rack
- muffin liners

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place paper baking cup in each of 24 regular-size muffin cups. Make and bake cake mix as directed on box for 24 cupcakes. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
- Tint frosting with green food color.
- Cut licorice twists lengthwise in half; cut each half crosswise into various lengths.
- Frost cupcakes with frosting. Arrange licorice pieces on each cupcake for hat, candy corn for nose and peanut butter candies for eyes. Make pupils of eyes with black gel.

Nutrition Facts



Properties

Glycemic Index:3.96, Glycemic Load:5.53, Inflammation Score:-1, Nutrition Score:1.976521751155%

Nutrients (% of daily need)

Calories: 158.48kcal (7.92%), Fat: 3.67g (5.65%), Saturated Fat: 0.92g (5.73%), Carbohydrates: 30.61g (10.2%), Net Carbohydrates: 30.35g (11.04%), Sugar: 21.27g (23.64%), Cholesterol: 0mg (0%), Sodium: 191.68mg (8.33%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.8g (1.6%), Phosphorus: 70.27mg (7.03%), Vitamin B2: 0.11mg (6.29%), Calcium: 46.05mg (4.6%), Folate: 16.18µg (4.05%), Vitamin B1: 0.05mg (3.45%), Vitamin E: 0.49mg (3.25%), Vitamin K: 3.08µg (2.94%), Vitamin B3: 0.54mg (2.71%), Iron: 0.48mg (2.66%), Manganese: 0.04mg (2.08%), Fiber: 0.26g (1.04%)