



## Witch Cupcakes

 Dairy Free

READY IN



130 min.

SERVINGS



24

CALORIES



166 kcal

DESSERT

## Ingredients

- ☐ 0.7 oz decorating gel black
- ☐ 8 drops drop natural food coloring green
- ☐ 24 servings peanut butter candy pieces black assorted ( licorice twists, candy corn, candy-coated peanut butter candies)
- ☐ 1 container vanilla frosting
- ☐ 1 box duncan hines classic decadent cake mix (any flavor)

## Equipment

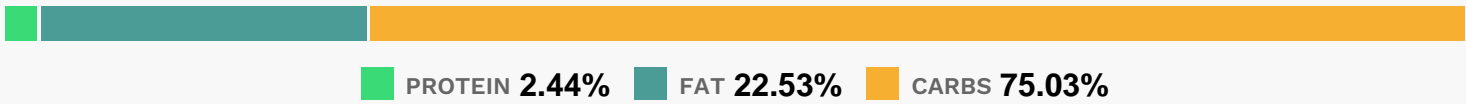
- ☐ oven

- ☐ wire rack
- ☐ muffin liners

## Directions

- ☐ Heat oven to 350F (325F 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:5.92, Inflammation Score:-1, Nutrition Score:2.1573913131395%

## Nutrients (% of daily need)

Calories: 165.57kcal (8.28%), Fat: 4.16g (6.4%), Saturated Fat: 1.16g (7.23%), Carbohydrates: 31.19g (10.4%), Net Carbohydrates: 30.92g (11.25%), Sugar: 21.74g (24.16%), Cholesterol: 0mg (0%), Sodium: 186.64mg (8.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.01g (2.03%), Phosphorus: 78.13mg (7.81%), Vitamin B2: 0.11mg (6.3%), Calcium: 48.44mg (4.84%), Folate: 17.17µg (4.29%), Vitamin B1: 0.05mg (3.36%), Vitamin E: 0.49mg (3.28%), Vitamin B3: 0.62mg (3.08%), Vitamin K: 3.14µg (2.99%), Manganese: 0.06mg (2.76%), Selenium: 1.88µg (2.69%), Iron: 0.46mg (2.53%), Copper: 0.02mg (1.08%), Fiber: 0.27g (1.07%)