



Worm Cake

READY IN



45 min.

SERVINGS



24

CALORIES



291 kcal

DESSERT

Ingredients

- 16 ounce chocolate frosting prepared
- 3 cups cookie crumbs
- 18.3 ounce chocolate cake mix
- 16 ounce pumpkin candies and gummy worms

Equipment

- oven

Directions

- Prepare cake mix according to package directions.
- Pour batter into cupcake pans and bake as directed on cake mix box.
- Let cupcakes cool thoroughly before frosting.
- Spread cupcakes lightly with chocolate icing.
- Sprinkle cookie crumbs on top.
- Cut gummi worms in half (as many as you like). Put icing onto cut end of the worms and stick to the top of cupcakes. You can use as few or as many as will fit on each cupcake.
- Let icing set for 10 minutes and then enjoy.

Nutrition Facts



■ **PROTEIN 4.82%**
 ■ **FAT 29.64%**
 ■ **CARBS 65.54%**

Properties

Glycemic Index:2.67, Glycemic Load:5, Inflammation Score:-1, Nutrition Score:3.5656522169061%

Nutrients (% of daily need)

Calories: 291.08kcal (14.55%), Fat: 9.96g (15.33%), Saturated Fat: 2.76g (17.26%), Carbohydrates: 49.59g (16.53%), Net Carbohydrates: 48.74g (17.72%), Sugar: 29.82g (33.13%), Cholesterol: 0mg (0%), Sodium: 264.03mg (11.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.64g (7.29%), Iron: 1.61mg (8.95%), Phosphorus: 81.39mg (8.14%), Manganese: 0.15mg (7.35%), Copper: 0.14mg (6.76%), Folate: 23.68µg (5.92%), Vitamin E: 0.84mg (5.59%), Vitamin B1: 0.08mg (5.55%), Selenium: 3.6µg (5.14%), Vitamin B2: 0.08mg (4.53%), Magnesium: 15.85mg (3.96%), Vitamin B3: 0.78mg (3.89%), Calcium: 35.47mg (3.55%), Potassium: 119.18mg (3.41%), Fiber: 0.85g (3.4%), Vitamin K: 2.19µg (2.09%), Zinc: 0.29mg (1.92%)