



Werewolf Cupcakes

INGREDIENTS

6 Hy-Vee Bakery unfrosted chocolate cupcakes

1 ½ cups plus 6 tbsps. chocolate fudge frosting, divided

3 Hy-Vee red gumdrops

white jimmies

candy eyeballs

dark chocolate melting wafers

PREPARATION

1

Fit a piping bag with a small star tip; fill with 1½ cups frosting; set aside.

2

Spoon 1 tablespoon additional frosting in center of each cupcake for the snout. Pipe frosting around snout for fur. Cut gumdrops into thin slices; add a slice to each cupcake for the tongue. Insert white jimmies into snout for teeth. Add candy eyeballs. Cut melting wafers in half for nose; cut additional wafers into triangles for ears.

NUTRITION FACTS

Calories: 420

Total Fat: 17g

Saturated Fat: 8g

Trans Fat: 0g

Cholesterol: 5mg

Sodium: 220mg

Carbohydrates: 66g

Fiber: 0g

Sugar: 56g

Protein: 1g