Rudolph Yum Yums

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1/24th of recipe (1 cupcake): 100 calories, 1.5g total fat (0.5g sat. fat), 203mg sodium, 20.5g carbs, 1.5g fiber, 9.5g sugars, 1.5g protein

Prep: 20 minutes **Cook:** 20 minutes

Cool: 5 minutes

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Ingredients

1 box moist-style devil's food cake mix (15.25 - 18.25 oz.)
One 15-oz. can pure pumpkin
48 mini marshmallows
24 standard-sized pretzel twists
24 raspberries
48 standard-sized semi-sweet chocolate chips

Directions

Preheat oven to 400 degrees. Spray two 12-cup muffin pans with nonstick spray.

In a large bowl, mix cake mix with pumpkin until completely smooth and uniform. (Batter will be thick.)

Evenly distribute batter into the cups of the muffin pans, and smooth out the tops. Bake for 14 minutes.

Meanwhile, break pretzels in half to make antler-shaped pieces.

Remove muffins from oven, but leave oven on. Using a straw, poke 2 indentations for the eyes. Firmly press a raspberry into the center of each muffin.

Bake until a toothpick inserted into the center of a muffin (avoiding the raspberries) comes out mostly clean, about 5 minutes.

Let sit for 5 minutes. Press marshmallows into the indentations.

Pointed side down, firmly press a chocolate chip into the center of each marshmallow half.

Firmly press two pretzel pieces into each side of the muffin for the antlers.

MAKES 24 SERVINGS

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