



Baby Rattle Cupcakes

 Dairy Free

READY IN



105 min.

SERVINGS



24

CALORIES



254 kcal

Ingredients

- ☐ 1 box cake mix yellow your favorite (or flavor)
- ☐ 16 oz vanilla frosting white
- ☐ 4.3 oz m&m candies green yellow
- ☐ 1 serving sprinkles
- ☐ 8 ribbon ()
- ☐ 24 you will also need: parchment paper ()
- ☐ 24 small gumdrops

Equipment

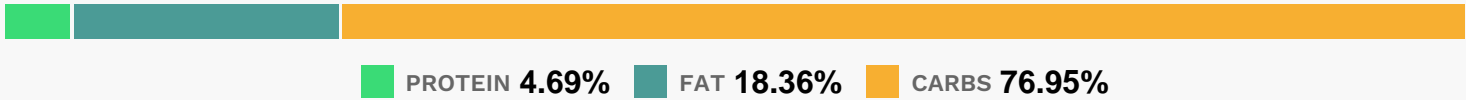
- ☐ oven

- ☐ wire rack
- ☐ toothpicks
- ☐ muffin liners
- ☐ lollipop sticks

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.
- ☐ Frost cupcakes with vanilla frosting. Pipe designs on cupcakes with yellow and green icings. Decorate as desired with candy sprinkles.
- ☐ With toothpick, poke hole in side of each cupcake. Tie ribbon bow in center of each lollipop stick.
- ☐ Add gumdrop to one end of each stick. Insert other ends of sticks into sides of cupcakes, just below frosting, to form rattles. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:5.04, Glycemic Load:7.98, Inflammation Score:-1, Nutrition Score:4.0430434828867%

Nutrients (% of daily need)

Calories: 253.55kcal (12.68%), Fat: 5.15g (7.92%), Saturated Fat: 1.71g (10.67%), Carbohydrates: 48.58g (16.19%), Net Carbohydrates: 47.84g (17.4%), Sugar: 26.66g (29.62%), Cholesterol: 2.46mg (0.82%), Sodium: 305.1mg (13.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.96g (5.92%), Vitamin B2: 0.18mg (10.53%), Vitamin B1: 0.15mg (10.03%), Selenium: 6.05µg (8.64%), Phosphorus: 86.33mg (8.63%), Folate: 32.5µg (8.13%), Manganese: 0.16mg (8.13%), Vitamin B3: 1.58mg (7.89%), Iron: 1.24mg (6.88%), Calcium: 61.58mg (6.16%), Vitamin E: 0.49mg (3.25%), Fiber: 0.74g (2.96%), Vitamin K: 3.08µg (2.93%), Copper: 0.04mg (2.19%), Magnesium: 6.18mg (1.54%), Zinc: 0.21mg (1.38%), Vitamin B6: 0.02mg (1.12%)