



Ingredients

1 box caster sugar white your favorite (or flavor)
16 oz vanilla frosting
1 serving marshmallows miniature
1 serving gumdrops

Equipment

oven
wire rack
muffin liners

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.		
Remove paper baking cups.		
Place 2 cupcakes upside down on separate plates.		
Cut small piece off side of a third cupcake to make a flat surface.		
Cut third cupcake horizontally in half.		
Place one half with cut side against cupcake on plate. (See link below for diagram.)		
Place other half against second cupcake. Repeat with remaining cupcakes.		
Frost cupcake booties, attaching toe piece to cupcake with frosting. Decorate booties with marshmallows and bow shapes cut from gumdrops rolled with a rolling pin. Store loosely covered.		
Nutrition Facts		
PROTEIN 0.11% FAT 33.07% CARBS 66.82%		
Properties		

Glycemic Index:15.72, Glycemic Load:9.29, Inflammation Score:1, Nutrition Score:0.62086956607907%

Nutrients (% of daily need)

rolling pin

Calories: 124.95kcal (6.25%), Fat: 4.6g (7.07%), Saturated Fat: 0.84g (5.27%), Carbohydrates: 20.9g (6.97%), Net Carbohydrates: 20.9g (7.6%), Sugar: 19.07g (21.19%), Cholesterol: Omg (0%), Sodium: 53.69mg (2.33%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.03g (0.07%), Vitamin B2: 0.09mg (5.04%), Vitamin K: 3.69µg (3.51%), Vitamin E: 0.43mg (2.89%)