



## Beehive Cupcakes

 Dairy Free

READY IN



105 min.

SERVINGS



12

CALORIES



396 kcal

DESSERT

### Ingredients

- 1 box betty fun chocolate cupcake mix with creamy vanilla filling betty crocker®
- 0.5 teaspoon purple gel food coloring yellow
- 24 oz fluffy frosting white betty crocker®
- 1 tablespoon honey

### Equipment

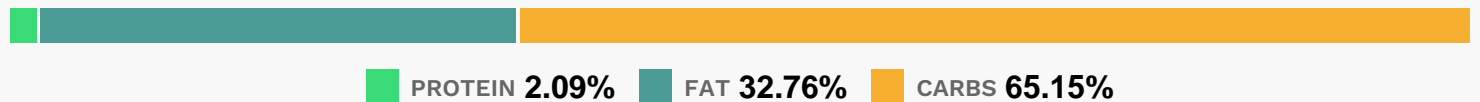
- bowl
- frying pan
- oven

- wire rack
- muffin liners

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place paper baking cup in each of 12 regular-size muffin cups.
- Make cupcake mix as directed on box, using water, oil and eggs. Fill muffin cups one-third full with batter, using about 2 tablespoons in each. Squeeze filling pouch 20 times; cut off corner of pouch at cut line. Divide filling evenly among cupcakes, making sure filling does not touch sides of muffin cups. Evenly distribute remaining batter among cupcakes, making sure filling is completely covered.
- Bake 24 minutes or until surface of cupcakes appears dry. Cool 20 minutes; remove cupcakes from pan to cooling rack. Cool completely, about 30 minutes.
- In medium bowl, stir food color into frosting until bright yellow; spoon into decorating bag fitted with #802 or #6 round tip. Starting at 12 o'clock on outer edge of each cupcake and using constant pressure on bag, pipe frosting clockwise for 6 or 7 rotations, working toward center and ending in tall peak. Decorate with honeybees and drizzle with honey.

## Nutrition Facts



## Properties

Glycemic Index:7.94, Glycemic Load:17.31, Inflammation Score:-1, Nutrition Score:4.5308695395842%

## Nutrients (% of daily need)

Calories: 396.4kcal (19.82%), Fat: 14.8g (22.77%), Saturated Fat: 2.86g (17.87%), Carbohydrates: 66.22g (22.07%), Net Carbohydrates: 65.35g (23.76%), Sugar: 51g (56.67%), Cholesterol: 0mg (0%), Sodium: 401.4mg (17.45%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.96mg (1.32%), Protein: 2.13g (4.26%), Vitamin B2: 0.23mg (13.5%), Phosphorus: 107.48mg (10.75%), Iron: 1.72mg (9.54%), Vitamin E: 1.27mg (8.45%), Vitamin K: 8.74µg (8.32%), Copper: 0.14mg (7.23%), Folate: 26.89µg (6.72%), Selenium: 4.53µg (6.48%), Calcium: 55.81mg (5.58%), Vitamin B1: 0.07mg (4.46%), Magnesium: 17.52mg (4.38%), Manganese: 0.08mg (4.08%), Potassium: 138.99mg (3.97%), Vitamin B3: 0.7mg (3.51%), Fiber: 0.87g (3.47%), Zinc: 0.33mg (2.21%)