



Box Tops for Education Mini Cupcakes

 Dairy Free

READY IN



75 min.

SERVINGS



60

CALORIES



56 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 box cake mix white
- ☐ 1 serving purple gel food coloring green blue yellow (neon pink, classic , neon , classic)
- ☐ 12 oz fluffy frosting white
- ☐ 1 serving sprinkles

Equipment

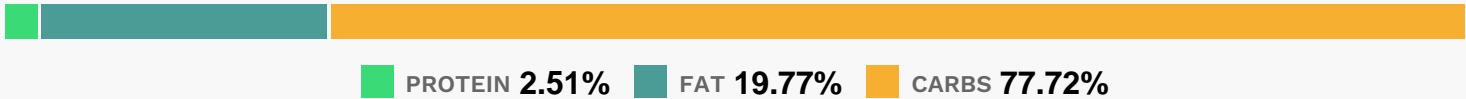
- ☐ bowl
- ☐ frying pan
- ☐ oven

- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F (for all pans). Spray 60 mini muffin cups with cooking spray.
- ☐ Make cake batter as directed on box. Divide batter among 4 small bowls, about 1 cup each. Make 4 different colors of batter by adding 1/4 teaspoon food color to each bowl; blend well. Fill each muffin cup with 1 level measuring tablespoon batter, making 15 cupcakes of each color.
- ☐ Bake 11 to 14 minutes or until toothpick inserted in center of cupcake comes out clean. Cool 5 minutes; remove from pan. Cool completely, about 10 minutes.
- ☐ Top with frosting, and decorate with nonpareils. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:0.72, Glycemic Load:1.66, Inflammation Score:-1, Nutrition Score:0.77478260741286%

Nutrients (% of daily need)

Calories: 56.46kcal (2.82%), Fat: 1.25g (1.92%), Saturated Fat: 0.34g (2.15%), Carbohydrates: 11.02g (3.67%), Net Carbohydrates: 10.92g (3.97%), Sugar: 7.36g (8.17%), Cholesterol: 0mg (0%), Sodium: 70.15mg (3.05%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.35g (0.71%), Phosphorus: 30.06mg (3.01%), Vitamin B2: 0.04mg (2.11%), Calcium: 19.04mg (1.9%), Folate: 6.49µg (1.62%), Vitamin B1: 0.02mg (1.28%), Vitamin B3: 0.22mg (1.09%), Vitamin E: 0.16mg (1.08%), Selenium: 0.75µg (1.07%)