



Box Tops for Education Mini Cupcakes

 Dairy Free

READY IN



75 min.

SERVINGS



60

CALORIES



107 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 60 servings purple gel food coloring green blue yellow (neon pink, classic , neon , classic)
- ☐ 1 container fluffy frosting white
- ☐ 60 servings sprinkles
- ☐ 1 box cake mix white

Equipment

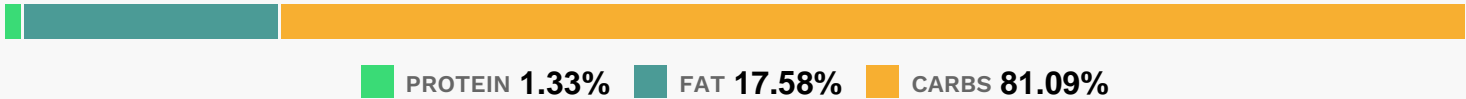
- ☐ bowl
- ☐ frying pan
- ☐ oven

- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350F (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:2.25, Inflammation Score:-1, Nutrition Score:0.81913042878327%

Nutrients (% of daily need)

Calories: 106.54kcal (5.33%), Fat: 2.09g (3.21%), Saturated Fat: 0.88g (5.48%), Carbohydrates: 21.64g (7.21%), Net Carbohydrates: 21.54g (7.83%), Sugar: 17.58g (19.54%), Cholesterol: 0mg (0%), Sodium: 73.88mg (3.21%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.35g (0.71%), Phosphorus: 30.42mg (3.04%), Vitamin B2: 0.04mg (2.47%), Calcium: 19.1mg (1.91%), Folate: 6.65µg (1.66%), Vitamin B1: 0.02mg (1.3%), Vitamin E: 0.19mg (1.29%), Vitamin K: 1.23µg (1.17%), Vitamin B3: 0.22mg (1.11%), Selenium: 0.75µg (1.07%)