



## Bug Cupcakes

 Dairy Free

READY IN



130 min.

SERVINGS



24

CALORIES



139 kcal

DESSERT

## Ingredients

- ☐ 1 box cake mix yellow your favorite (or flavor)
- ☐ 12 oz vanilla frosting white
- ☐ 1 drops xanthan gum assorted
- ☐ 1 serving snack peppers (any variety)
- ☐ 0.7 oz decorating gel black

## Equipment

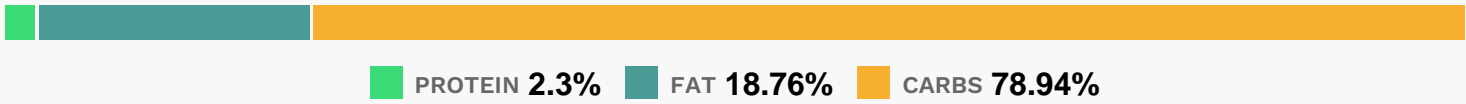
- ☐ oven
- ☐ wire rack

☐ 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.
- ☐ Frost cupcakes with frosting. Decorate with whole or cut-up gumdrops, candies, cut-up or thinly rolled fruit snacks and gel to look like ladybugs, bumblebees, butterflies, caterpillars and beetles.

## Nutrition Facts



## Properties

Glycemic Index:3.13, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:1.8821738968887%

## Nutrients (% of daily need)

Calories: 138.65kcal (6.93%), Fat: 2.9g (4.45%), Saturated Fat: 0.77g (4.81%), Carbohydrates: 27.41g (9.14%), Net Carbohydrates: 27.12g (9.86%), Sugar: 18.27g (20.3%), Cholesterol: 0mg (0%), Sodium: 182.92mg (7.95%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.8g (1.59%), Phosphorus: 69.34mg (6.93%), Vitamin B2: 0.09mg (5.45%), Calcium: 45.88mg (4.59%), Folate: 15.8µg (3.95%), Vitamin B1: 0.05mg (3.41%), Vitamin E: 0.42mg (2.77%), Vitamin B3: 0.53mg (2.65%), Iron: 0.47mg (2.62%), Vitamin K: 2.47µg (2.35%), Manganese: 0.04mg (2.06%), Fiber: 0.29g (1.18%)