



Bunny and Chick Cupcakes

 Dairy Free

READY IN



135 min.

SERVINGS



24

CALORIES



261 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 16 oz vanilla frosting
- ☐ 1 serving food coloring red
- ☐ 1 serving food coloring yellow
- ☐ 12 oz m&m candies assorted (strawberry, grape and banana)
- ☐ 6 large gumdrops
- ☐ 48 m&m candies
- ☐ 48 chocolate chips miniature

Equipment

- ☐ bowl
- ☐ 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.
- ☐ Meanwhile, divide frosting between 2 small bowls, about 1 1/4 cups each.
- ☐ Mix 7 drops red food color into one bowl, yellow into the other.
- ☐ Remove paper baking cups from cupcakes.
- ☐ Place upside down on serving platter.
- ☐ To make bunny cupcakes: Frost 12 cupcakes with the pink frosting.
- ☐ Cut shapes out of strawberry taffy candies for ears, feet and tail.
- ☐ Cut shapes out of grape taffy candy for ears and nose. Make ears by stacking grape candy on top of pink candy. Trim to shape into bunny ears if necessary. Press firmly into cupcake. Slide strawberry taffy cutouts under cupcake to make feet. Make small ball out of taffy and press onto back of bunny cupcake for tail.
- ☐ Add small nose. Gently press chocolate candy on face and use frosting to place miniature chocolate chips on chocolate candy for eyes.
- ☐ To make chick cupcakes: Frost 12 cupcakes with yellow frosting.
- ☐ Cut shapes out of banana taffy candies for beaks and feet.
- ☐ Cut shapes out of orange gumdrops for wings and comb. Press orange gumdrops firmly into cupcake. Slide banana taffy cutouts under cupcake to make feet.
- ☐ Add beak. Gently press miniature chocolate chips on face for eyes.

Nutrition Facts



 **PROTEIN 2.55%**  **FAT 27.23%**  **CARBS 70.22%**

Properties

Glycemic Index:5.04, Glycemic Load:7.75, Inflammation Score:-1, Nutrition Score:2.2530434675839%

Nutrients (% of daily need)

Calories: 261kcal (13.05%), Fat: 7.91g (12.16%), Saturated Fat: 3.54g (22.12%), Carbohydrates: 45.88g (15.3%), Net Carbohydrates: 45.13g (16.41%), Sugar: 34.33g (38.14%), Cholesterol: 2.73mg (0.91%), Sodium: 205.23mg (8.92%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.67g (3.33%), Phosphorus: 70.21mg (7.02%), Calcium: 67.19mg (6.72%), Vitamin B2: 0.11mg (6.31%), Folate: 16.16µg (4.04%), Iron: 0.71mg (3.96%), Vitamin B1: 0.05mg (3.46%), Vitamin E: 0.49mg (3.25%), Fiber: 0.75g (3.01%), Vitamin K: 3.08µg (2.93%), Vitamin B3: 0.54mg (2.7%), Manganese: 0.04mg (2.07%)