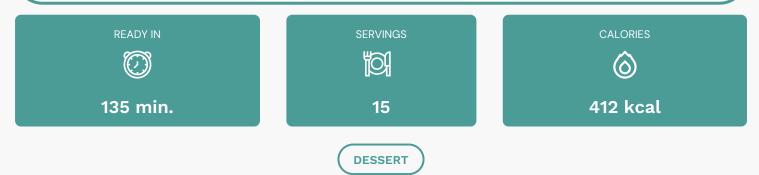


Bunny Cake Poppers



Ingredients

- 1 box betty delights super strawberry cake mix
- 12 oz fluffy frosting
- 3 cups candy melts
- 15 pink lady apples
- 1 serving you will also need: parchment paper
- 1 serving pink lady apples blue
- 1 serving weight cream cheese white
- 1 serving purple gel food coloring blue

Equipment

bowl
frying pan
baking paper
oven
microwave
rolling pin
kitchen scissors
lollipop sticks

Directions

Make and bake cake mix as directed on box in 13x9-inch pan, using water, oil and eggs. Cool completely, about 1 hour.
With fingers, crumble cake into fine crumbs into large bowl.
Add 1/4 cup of the frosting; with fork, work frosting into cake crumbs. Continue to add frosting by tablespoonfuls as needed, adding just enough frosting to create a thick, clay-like mixture.
Shape mixture into 1- to 1 1/2-inch balls; place on sheet of parchment paper.
Place candy melts in small deep bowl. Microwave uncovered on High 60 to 90 seconds, stirring melted candy until smooth.
Dip end of each lollipop stick into melted candy, then insert stick firmly into center of 1 cake ball; place on parchment paper.
Let stand until candy is hard.
Meanwhile, microwave chewy candies, one by one, on High 4 to 6 seconds.
Roll each candy until flat with rolling pin. When cool, use kitchen scissors to cut candy into 2 small teardrop shapes; pinch ends to create ears.
For each popper, gently dip 1 cake ball into melted candy; quickly lift and allow candy to drip back into bowl. Turn cake popper right side up, gently press 2 candy ears into top of popper. Carefully attach 2 blue candy sprinkles for eyes and 1 pink candy sprinkle for nose. Gently press cake popper into plastic foam to allow candy to harden.
Use food-safe marker to draw whiskers and bunny mouths.

Nutrition Facts

PROTEIN 1.12% 📕 FAT 25.34% 📒 CARBS 73.54%

Properties

Glycemic Index:7.13, Glycemic Load:13.41, Inflammation Score:-2, Nutrition Score:4.2843477909818%

Flavonoids

Cyanidin: 2.92mg, Cyanidin: 2.92mg, Cyanidin: 2.92mg, Cyanidin: 2.92mg Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg Catechin: 2.42mg, Catechin: 2.42mg, Catechin: 2.42mg, Catechin: 2.42mg Catechin: 0.48mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg, Epicatechin: 14.02mg, Epicatechin: 14.02mg, Epicatechin: 14.02mg, Epicatechin: 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.35mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.22mg, Luteolin: 0.22mg, Luteolin: 0.22mg, Luteolin: 0.22mg, Kaempferol: 0.26mg, Kaempferol: 0.26mg, Kaempferol: 0.26mg, Quercetin: 7.47mg, Quercetin: 7.47mg

Nutrients (% of daily need)

Calories: 411.87kcal (20.59%), Fat: 11.76g (18.09%), Saturated Fat: 6.7g (41.88%), Carbohydrates: 76.78g (25.59%), Net Carbohydrates: 72.31g (26.29%), Sugar: 59.94g (66.6%), Cholesterol: 0.01mg (0%), Sodium: 259.01mg (11.26%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.17g (2.34%), Fiber: 4.47g (17.88%), Vitamin C: 8.56mg (10.38%), Vitamin B2: 0.16mg (9.61%), Vitamin B1: 0.11mg (7.66%), Vitamin K: 7.04µg (6.71%), Calcium: 65.68mg (6.57%), Potassium: 207.15mg (5.92%), Vitamin E: 0.68mg (4.55%), Iron: 0.74mg (4.13%), Vitamin B6: 0.08mg (3.82%), Vitamin B3: 0.76mg (3.79%), Manganese: 0.07mg (3.28%), Folate: 11.5µg (2.87%), Copper: 0.05mg (2.52%), Phosphorus: 24.96mg (2.5%), Magnesium: 9.56mg (2.39%), Vitamin A: 100.57IU (2.01%), Vitamin B5: 0.13mg (1.27%)