



## Bunny Cookie Cupcakes

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



406 kcal

DESSERT

### Ingredients

- ☐ 24 servings the petals from dandelion flowers
- ☐ 2 cups powdered sugar
- ☐ 24 cupcake liners
- ☐ 2 tablespoons powdered egg whites (such as Just Whites)
- ☐ 0.8 cup flour all-purpose
- ☐ 0.5 cup pink lady apples dark light
- ☐ 24 servings drop natural food coloring green red
- ☐ 16.5 oz sugar cookie dough refrigerated

- ☐ 2 cups coconut sweetened flaked chopped
- ☐ 16 oz vanilla frosting canned

## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ cookie cutter

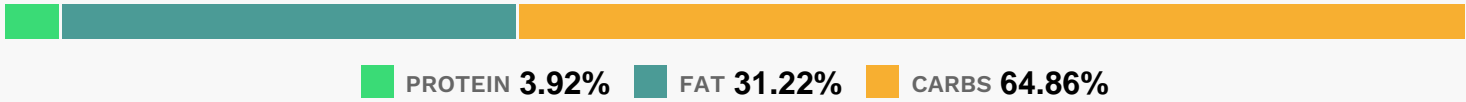
## Directions

- ☐ Preheat oven to 350F. Line 2 large baking sheets with parchment paper.
- ☐ Knead dough and flour together until smooth.
- ☐ Roll out to 1/4-inch thickness.
- ☐ Cut out bunny shapes using a 3-inch cookie cutter.
- ☐ Transfer to baking sheets, spacing 2 inches apart. Reroll scraps; continue cutting to get 24 bunnies.
- ☐ Bake cookies, rotating sheets halfway through, until golden, 10 to 12 minutes.
- ☐ Transfer to a wire rack to cool. Make cookie frosting: Stir confectioners' sugar, egg-white powder and 3 Tbsp. warm water until smooth. (If frosting is too thick, stir in more water, 1 tsp. at a time.) Spoon 2 Tbsp. frosting into a ziplock bag. Tint remaining frosting light pink with a drop of red food coloring. Keep frosting covered to prevent drying.
- ☐ Working on 1 cookie at a time, spread a thin layer of pink frosting on top.
- ☐ Sprinkle top of frosted cookie with light or dark pink decorating sugar to coat, shaking off excess. Snip a small corner from bag with white frosting. Pipe a few dots of white frosting on cookie; attach dcors. Repeat with remaining cookies. Allow cookies to dry, 1 hour.
- ☐ Place chopped coconut in a ziplock bag.
- ☐ Add a few drops of green food coloring; massage to tint coconut evenly. Put coconut in a shallow bowl.

- ☐
- Spread vanilla frosting on cupcakes.

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# Nutrition Facts



## Properties

Glycemic Index:6.25, Glycemic Load:7.77, Inflammation Score:-1, Nutrition Score:5.2230434832366%

## Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

## Nutrients (% of daily need)

Calories: 406.04kcal (20.3%), Fat: 14.22g (21.88%), Saturated Fat: 4.9g (30.64%), Carbohydrates: 66.48g (22.16%), Net Carbohydrates: 65.03g (23.65%), Sugar: 46.99g (52.21%), Cholesterol: 3mg (1%), Sodium: 256.86mg (11.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.02g (8.04%), Selenium: 9.15µg (13.08%), Vitamin B2: 0.22mg (12.72%), Manganese: 0.24mg (12.03%), Iron: 1.91mg (10.59%), Vitamin B1: 0.15mg (10.27%), Folate: 37.63µg (9.41%), Phosphorus: 89.02mg (8.9%), Vitamin B3: 1.46mg (7.28%), Vitamin K: 6.43µg (6.13%), Calcium: 59.85mg (5.99%), Fiber: 1.45g (5.78%), Potassium: 117.95mg (3.37%), Copper: 0.06mg (3.04%), Magnesium: 12.1mg (3.02%), Vitamin E: 0.38mg (2.57%), Zinc: 0.28mg (1.85%), Vitamin B5: 0.17mg (1.69%)