



## Bunny Cupcakes

 Dairy Free

READY IN



105 min.

SERVINGS



22

CALORIES



169 kcal

DESSERT

### Ingredients

- 1 box cake mix yellow
- 12 oz fluffy frosting white
- 11 large marshmallows
- 1 serving pink lady apples
- 1 serving oatmeal
- 1 serving sprinkles heart-shaped

### Equipment

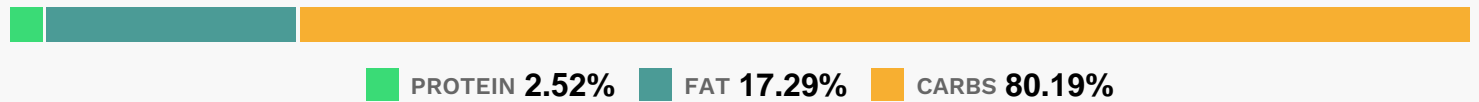
- oven

- wire rack
- muffin liners

## Directions

- Heat oven to 375°F (350°F for dark or nonstick pans).
- Place paper baking cup in each of 22 regular-size muffin cups. Make and bake cake mix as directed on box. Cool in pans 10 minutes.
- Remove from pans to cooling rack. Cool completely, about 30 minutes.
- To make ears, cut each large marshmallow crosswise in 4 pieces with kitchen shears. Press 1 side of cut edges into pink sugar, flattening slightly and pinch ends together to make ear shape.
- Using photo as a guide, frost and decorate cupcakes. Store loosely covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:8.91, Glycemic Load:6.67, Inflammation Score:-1, Nutrition Score:2.3095652019686%

## Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.21mg, Epicatechin: 0.21mg, Epicatechin: 0.21mg, Epicatechin: 0.21mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

## Nutrients (% of daily need)

Calories: 169.42kcal (8.47%), Fat: 3.27g (5.04%), Saturated Fat: 0.88g (5.51%), Carbohydrates: 34.17g (11.39%), Net Carbohydrates: 33.72g (12.26%), Sugar: 22.67g (25.19%), Cholesterol: 0mg (0%), Sodium: 202.57mg (8.81%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.08g (2.15%), Phosphorus: 80.32mg (8.03%), Vitamin B2: 0.1mg (6.04%), Calcium: 50.8mg (5.08%), Folate: 17.66µg (4.41%), Vitamin B1: 0.06mg (4.03%), Manganese: 0.08mg (3.85%), Iron: 0.57mg (3.18%), Vitamin E: 0.46mg (3.08%), Vitamin B3: 0.6mg (2.98%), Vitamin K: 2.77µg (2.64%), Fiber: 0.44g (1.78%), Selenium: 1.07µg (1.52%), Copper: 0.03mg (1.25%), Vitamin B5: 0.11mg (1.12%), Magnesium: 4.15mg (1.04%)