



## Bunny Cupcakes

 Dairy Free

READY IN



105 min.

SERVINGS



24

CALORIES



207 kcal

DESSERT

### Ingredients

- 24 servings purple gel food coloring
- 2 containers fluffy frosting white
- 24 servings m&m candies
- 5 large marshmallows
- 24 servings sugar
- 1 box cake mix white yellow

### Equipment

- oven

- wire rack
- kitchen scissors

## Directions

- Heat oven to 350F (325F for dark or nonstick pans). 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.
- Stir a few drops pink food color into 1 container of frosting. Frost cupcakes with pink frosting.
- Spoon 1 heaping teaspoonful white frosting on center of each cupcake. To make ears, cut each large marshmallow crosswise into 5 pieces with kitchen scissors. Using scissors, cut through center of each marshmallow piece to within 1/4 inch of edge. Separate to look like bunny ears; press 1 side of cut edges into pink sugar, flattening slightly. Arrange on each of the white frosting mounds as shown. Use candy decorations and sprinkles to make eyes, nose and whiskers as shown. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:7.23, Glycemic Load:9.12, Inflammation Score:-1, Nutrition Score:1.8826086825651%

## Nutrients (% of daily need)

Calories: 206.62kcal (10.33%), Fat: 4.35g (6.7%), Saturated Fat: 2.59g (16.21%), Carbohydrates: 40.98g (13.66%), Net Carbohydrates: 40.33g (14.67%), Sugar: 31.31g (34.79%), Cholesterol: 2.25mg (0.75%), Sodium: 160.92mg (7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.63g (3.26%), Phosphorus: 72.73mg (7.27%), Calcium: 64.74mg (6.47%), Folate: 15.1µg (3.78%), Iron: 0.61mg (3.41%), Vitamin B1: 0.05mg (3.12%), Vitamin B2: 0.05mg (2.9%), Selenium: 1.95µg (2.78%), Vitamin B3: 0.52mg (2.58%), Fiber: 0.64g (2.57%), Manganese: 0.04mg (2.24%), Vitamin E: 0.19mg (1.26%)