



Butterfly Cupcakes

READY IN



145 min.

SERVINGS



24

CALORIES



239 kcal

DESSERT

Ingredients

- ☐ 1 box lemon cake mix
- ☐ 3 oz candy coating disks light blue yellow
- ☐ 1 serving sparkling wine assorted
- ☐ 1 serving sprinkles assorted
- ☐ 12 oz fluffy frosting white
- ☐ 16 oz chocolate frosting
- ☐ 2 licorice rounds cut into 3/4-inch pieces

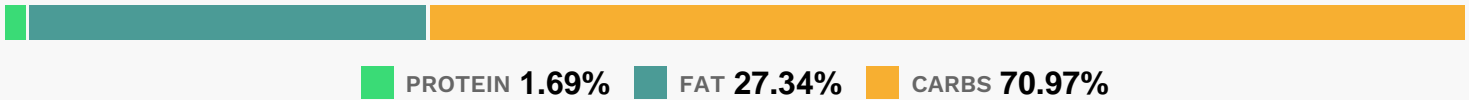
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ microwave
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. Make cake mix as directed on box, using water, oil and eggs. Divide batter evenly among muffin cups.
- ☐ Bake and cool as directed on box for cupcakes.
- ☐ Line 2 cookie sheets with waxed paper. In small microwavable bowl, microwave pink candy melts uncovered on Medium (50%) 30 seconds, then in 15-second increments, until melted; stir until smooth. Spoon melted candy into large decorating bag fitted with #5 tip or other small round tip. Pipe 8 pairs of butterfly wings (3 inches across) onto cookie sheet.
- ☐ Sprinkle with sparkling sugar or nonpareils. Repeat with remaining candy melts, sugar and nonpareils.
- ☐ Let stand until set.
- ☐ Frost cupcakes with white frosting. With chocolate frosting, pipe row of dots in center of each cupcake to look like body. Attach wings next to body by gently pressing them into frosting and cupcake at 45° angle. Attach 2 licorice pieces for antennae.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:2.4791304495024%

Nutrients (% of daily need)

Calories: 238.85kcal (11.94%), Fat: 7.26g (11.16%), Saturated Fat: 2.85g (17.8%), Carbohydrates: 42.38g (14.13%), Net Carbohydrates: 41.95g (15.26%), Sugar: 32.19g (35.77%), Cholesterol: 0mg (0%), Sodium: 219.34mg (9.54%), Alcohol: 0.39g (100%), Alcohol %: 0.77% (100%), Protein: 1.01g (2.02%), Phosphorus: 85.19mg (8.52%), Vitamin B2:

0.1mg (5.67%), Calcium: 47.95mg (4.79%), Vitamin E: 0.71mg (4.73%), Manganese: 0.09mg (4.33%), Iron: 0.76mg (4.24%), Folate: 16.03µg (4.01%), Vitamin B1: 0.05mg (3.58%), Vitamin B3: 0.56mg (2.79%), Copper: 0.05mg (2.7%), Vitamin K: 2.47µg (2.35%), Magnesium: 6.88mg (1.72%), Fiber: 0.43g (1.71%), Potassium: 57.41mg (1.64%), Selenium: 0.82µg (1.18%)