



## Candy-Sprinkled Cupcakes

 Dairy Free

READY IN



90 min.

SERVINGS



24

CALORIES



161 kcal

DESSERT

### Ingredients

- ☐ 1 container fluffy frosting white
- ☐ 1 box cake mix white yellow
- ☐ 24 servings frangelico
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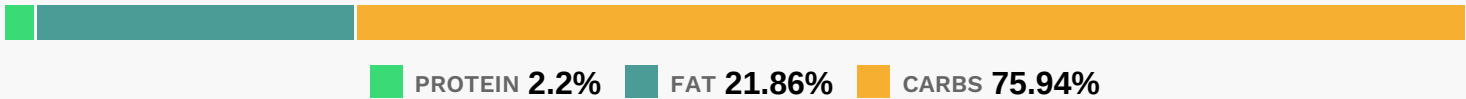
### Equipment

- ☐ oven
- ☐ wire rack
- ☐ muffin liners

# Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. Make and bake cake mix as directed on box for 24 cupcakes. Cool in pans 10 minutes; remove from pans to cooling rack.
- ☐ Frost cupcakes with frosting.
- ☐ To decorate, roll edge of each cupcake in candy sprinkles. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:1.79, Glycemic Load:5.62, Inflammation Score:-1, Nutrition Score:2.0469565521116%

## Nutrients (% of daily need)

Calories: 160.6kcal (8.03%), Fat: 3.91g (6.02%), Saturated Fat: 0.99g (6.2%), Carbohydrates: 30.59g (10.2%), Net Carbohydrates: 30.36g (11.04%), Sugar: 21.21g (23.57%), Cholesterol: 0mg (0%), Sodium: 184.7mg (8.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.89g (1.78%), Phosphorus: 76.06mg (7.61%), Vitamin B2: 0.1mg (6.17%), Calcium: 47.75mg (4.78%), Folate: 16.62µg (4.15%), Vitamin B1: 0.05mg (3.24%), Vitamin E: 0.48mg (3.21%), Vitamin K: 3.08µg (2.94%), Vitamin B3: 0.56mg (2.78%), Selenium: 1.87µg (2.67%), Iron: 0.45mg (2.5%), Manganese: 0.04mg (2.21%)