



## Cupcake Bouquet

READY IN



70 min.

SERVINGS



1

CALORIES



6590 kcal

## Ingredients

- ☐ 1 serving butter for greasing bowl
- ☐ 3 eggs
- ☐ 1 serving pastry bag
- ☐ 48 mini-muffins store-bought
- ☐ 0.5 cup powdered sugar
- ☐ 1 serving star tip
- ☐ 32 ounce vanilla frosting
- ☐ 0.5 cup vegetable oil
- ☐ 1.3 cups water
- ☐ 18.3 ounce golden cake mix yellow

- ☐ 48 toothpicks
- ☐ 48 toothpicks

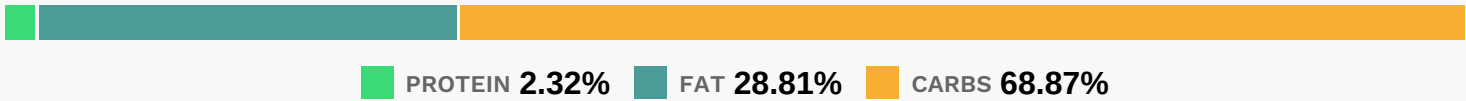
## Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ pastry bag

## Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Butter and flour an 8-inch-diameter stainless steel bowl.
- ☐ Combine cake mix, water, oil and eggs in large bowl. Beat with a hand mixer or by hand for 2 minutes, or until well blended.
- ☐ Transfer batter to prepared buttered bowl.
- ☐ Bake for 45 minutes, or until a toothpick inserted into the center comes out clean. Cool cake in bowl on a wire rack for 20 minutes. Invert cake onto cooling rack and remove bowl. Cool cake completely.
- ☐ Spread 1 can of frosting over rounded side of cake.
- ☐ Mix remaining can of frosting with powdered sugar in large bowl and transfer to a pastry bag fitted with a star tip. Frost or pipe a rosette atop each cupcake.
- ☐ Place a toothpick into the bottom of each cupcake; press toothpick into cake dome, forming a bouquet.
- ☐ Place cake on stand.

## Nutrition Facts



## Properties

Glycemic Index:93, Glycemic Load:264.87, Inflammation Score:-8, Nutrition Score:53.910000328137%

Nutrients (% of daily need)

Calories: 6590.41kcal (329.52%), Fat: 211.21g (324.93%), Saturated Fat: 52.37g (327.34%), Carbohydrates: 1136.02g (378.67%), Net Carbohydrates: 1128.51g (410.37%), Sugar: 885.6g (984%), Cholesterol: 508.99mg (169.66%), Sodium: 5705.74mg (248.08%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 38.27g (76.54%), Vitamin B2: 4.55mg (267.72%), Phosphorus: 2029.73mg (202.97%), Vitamin K: 173.77µg (165.5%), Vitamin E: 21.93mg (146.17%), Calcium: 1259.75mg (125.97%), Folate: 486.58µg (121.65%), Vitamin B1: 1.34mg (89.26%), Iron: 15.15mg (84.19%), Selenium: 57.36µg (81.95%), Vitamin B3: 14.07mg (70.37%), Manganese: 1.03mg (51.38%), Vitamin B5: 4.41mg (44.11%), Vitamin B6: 0.62mg (31.15%), Fiber: 7.5g (30.02%), Vitamin B12: 1.7µg (28.34%), Copper: 0.52mg (26.11%), Zinc: 3.78mg (25.18%), Potassium: 736.17mg (21.03%), Magnesium: 79.9mg (19.98%), Vitamin A: 945.27IU (18.91%), Vitamin D: 2.64µg (17.6%)