



Cupcake Bunny Cake

 Dairy Free

READY IN



90 min.

SERVINGS



24

CALORIES



197 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 box vanilla cake donut holes your favorite (or flavor)
- 1 serving chocolate-covered peanuts with wrapping paper and plastic food wrap or foil (16xes)
- 10.5 oz marshmallows white miniature ()
- 12 oz fluffy frosting white
- 1 serving purple gel food coloring red
- 0.7 cup marshmallows miniature (from 10.5-oz bag fruit-flavored marshmallows)
- 2 nonpareils dark
- 0.7 oz decorating gel black

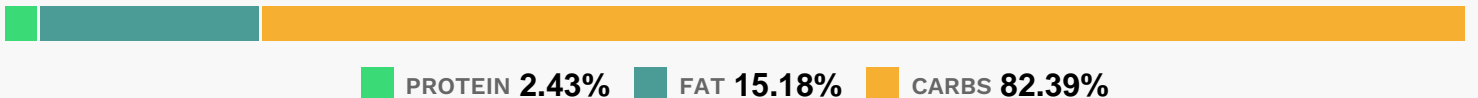
Equipment

- bowl
- oven
- wire rack
- muffin liners

Directions

- Heat oven to 350°F (325°F 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. Cool completely, about 30 minutes.
- Pour bag of white miniature marshmallows into large shallow bowl. Spoon 2 tablespoons of the frosting into small bowl; tint with food color to desired shade of pink for nose; set aside. Pipe or spread remaining frosting on cupcakes (frosting will be slightly mounded). Press top of each cupcake into marshmallows, covering top completely.
- Place cupcakes on platter, fitting snugly together.
- Sprinkle leftover marshmallows as needed to fill in any gaps between cupcakes forming face.
- Sprinkle pink marshmallows in center of each ear.
- Place peppermint patties on face for eyes. Pipe or spread pink frosting on face for nose. Pipe 3 (3-inch) lines with black decorating gel on either side of nose for whiskers; pipe 2 lines below nose for mouth. (Or, cut 6 thin 3-inch pieces of licorice for whiskers and 2 thin 5-inch strips of licorice for mouth; arrange on face.) Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:6.83, Glycemic Load:10.91, Inflammation Score:-1, Nutrition Score:2.0417391506388%

Nutrients (% of daily need)

Calories: 197.17kcal (9.86%), Fat: 3.38g (5.2%), Saturated Fat: 1.01g (6.31%), Carbohydrates: 41.29g (13.76%), Net Carbohydrates: 40.97g (14.9%), Sugar: 28.26g (31.4%), Cholesterol: 0.04mg (0.01%), Sodium: 187.42mg (8.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.22g (2.43%), Phosphorus: 76.31mg (7.63%), Vitamin B2: 0.09mg (5.28%), Calcium: 48.45mg (4.84%), Folate: 16.35µg (4.09%), Vitamin B1: 0.05mg (3.22%), Selenium: 2.1µg (3%), Iron: 0.51mg (2.82%), Vitamin B3: 0.56mg (2.78%), Vitamin E: 0.4mg (2.7%), Vitamin K: 2.43µg (2.31%), Manganese: 0.05mg (2.27%), Copper: 0.03mg (1.55%), Fiber: 0.32g (1.29%)