



Cupcake Bunny Cake

 Dairy Free

READY IN



90 min.

SERVINGS



24

CALORIES



142 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 24 servings chocolate-covered peanuts with wrapping paper and plastic food wrap or foil (16xes)
- ☐ 0.7 oz decorating gel black
- ☐ 24 servings purple gel food coloring red
- ☐ 2 containers fluffy frosting white
- ☐ 0.7 cup marshmallows miniature (from 10.5-oz bag fruit-flavored marshmallows)
- ☐ 10.5 oz marshmallows white miniature ()
- ☐ 2 nonpareils dark
- ☐ 1 box duncan hines classic decadent cake mix (any flavor)

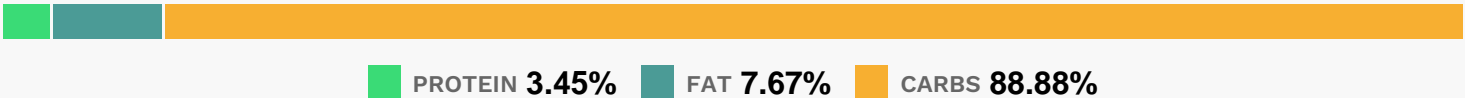
Equipment

- ☐ bowl
- ☐ 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. 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:6.8, Inflammation Score:-1, Nutrition Score:1.8043478396924%

Nutrients (% of daily need)

Calories: 142kcal (7.1%), Fat: 1.24g (1.91%), Saturated Fat: 0.69g (4.31%), Carbohydrates: 32.38g (10.79%), Net Carbohydrates: 32.02g (11.65%), Sugar: 19.97g (22.19%), Cholesterol: 0.07mg (0.02%), Sodium: 161.83mg (7.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.26g (2.51%), Phosphorus: 75.14mg (7.51%), Calcium: 48.85mg (4.88%), Folate: 15.3µg (3.83%), Vitamin B1: 0.05mg (3.18%), Selenium: 2.11µg (3.02%), Vitamin B2: 0.05mg (2.87%), Iron: 0.5mg (2.79%), Vitamin B3: 0.53mg (2.64%), Manganese: 0.05mg (2.44%), Copper: 0.03mg (1.73%), Fiber: 0.35g (1.41%), Vitamin E: 0.19mg (1.28%)