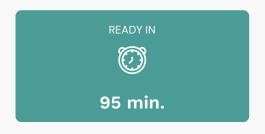


Cupcake Strawberries

airy Free







DESSERT

Ingredients

Ш	1 box cake mix white
	0.3 teaspoon purple gel food coloring red
	16 oz fluffy frosting white
	4.5 oz snack peppers green
П	0.3 cup semisweet chocolate chips miniature

Equipment

oven
aluminum foil

	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. To make strawberry-shaped cupcakes, pinch in one side of each paper baking cup. Insert 1/2-inch ball of foil between liner and muffin cup to hold in place. (See photo.)	
	Make, bake and cool cake mix as directed on box for cupcakes.	
	Stir food color into frosting until well blended. Frost cooled cupcakes with frosting to look like strawberries.	
	Cut chewy fruit snack into leaf shapes; press into tops of cupcakes. Arrange chocolate chips on frosting to look like seeds. Store loosely covered.	
Nutrition Facts		
	PROTEIN 2.49% FAT 24.69% CARBS 72.82%	

Properties

Glycemic Index:3.13, Glycemic Load:5.59, Inflammation Score:-2, Nutrition Score:3.1200000128668%

Flavonoids

Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 174.79kcal (8.74%), Fat: 4.82g (7.41%), Saturated Fat: 1.53g (9.55%), Carbohydrates: 31.97g (10.66%), Net Carbohydrates: 31.42g (11.43%), Sugar: 22.12g (24.58%), Cholesterol: 0.15mg (0.05%), Sodium: 184.52mg (8.02%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.09g (2.18%), Phosphorus: 83.79mg (8.38%), Vitamin C: 6.8mg (8.25%), Vitamin B2: 0.11mg (6.44%), Calcium: 49.64mg (4.96%), Folate: 19.04µg (4.76%), Manganese: 0.08mg (4.14%), Vitamin E: 0.58mg (3.83%), Vitamin B1: 0.05mg (3.49%), Iron: 0.63mg (3.49%), Vitamin A: 167.66lU (3.35%), Vitamin K: 3.48µg (3.31%), Vitamin B3: 0.63mg (3.14%), Selenium: 2.08µg (2.98%), Copper: 0.05mg (2.46%), Fiber: 0.55g (2.18%), Magnesium: 7.53mg (1.88%), Potassium: 44.97mg (1.28%), Zinc: 0.19mg (1.27%), Vitamin B6: 0.02mg (1.12%)